

WARREN

COOK BOOK

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| ours | Minutes |
|--------------------|----------|
| | 1 to 3 |
| to 3 | 1 to 3 |
| to 5 | |
| to 3 | |
| to 4 | |
| to 3 | |
| to 1 $\frac{1}{4}$ | |
| | 20 to 30 |

Coffee

Mutton, leg ...

Ham, weight 12

Turkey, weight

Corned Beef or

Fowl, weight 4

Chicken, weight

Lobster

Cod and Haddock, weight 3 to 5 pounds20 to 30

Halibut, thick piece, weight 2 to 3 pounds 30

Bluefish and Bass, weight 4 to 5 pounds .. .40 to 45

Salmon, weight 2 to 3 pounds30 to 35

Small Fish 6 to 10

Potatoes, white20 to 30

Potatoes, sweet15 to 25

Asparagus20 to 30

Peas20 to 60

String Beans1 to 2 $\frac{1}{2}$

Beets, young 45

Beets, old3 to 4

Cabbage35 to 60

Turnips30 to 45

Onions45 to 60

Parsnips30 to 45

Spinach25 to 30

Green Corn12 to 20

Cauliflower20 to 25

Tomatoes, stewed15 to 20

Rice20 to 25

Macaroni20 to 30

Class 71

Book 112

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BROILING.

| | Hours | Minutes |
|---|-------|---------|
| Steak, one inch thick | 4 | to 6 |
| Steak, one and one-half inches thick..... | 8 | to 10 |
| Lamb or Mutton chops | 6 | to 8 |
| Quail or Squabs | | 8 |
| Chickens | | 20 |
| Small thin fish | 5 | to 8 |

BAKING.

| | | |
|---|-----------------|--------------------|
| Bread (white loaf) | 45 | to 60 |
| Bread (graham) | 35 | to 45 |
| Biscuits or rolls (raised) | 12 | to 20 |
| Biscuits, baking powder | 12 | to 15 |
| Gems | 25 | to 30 |
| Cake (layer) | 20 | to 30 |
| Cake (loaf) | 40 | to 60 |
| Custards | 30 | to 45 |
| Baked Beans | 6 | to 8 |
| Beef, sirloin or rib, rare, weight 5 pounds . . . | 1 | 5 |
| Beef, sirloin or rib, well done, weight 5 pounds | 1 | 20 |
| Mutton, (saddle) | 1 $\frac{1}{4}$ | to 1 $\frac{1}{2}$ |
| Lamb, (leg) | 1 $\frac{1}{4}$ | to 1 $\frac{3}{4}$ |
| Lamb (forequarter) | 1 | to 1 $\frac{1}{4}$ |
| Veal (leg) | 3 $\frac{1}{2}$ | to 4 |
| Veal (loin) | 2 | to 3 |
| Pork, young, (chime or spare rib) | 3 | to 3 $\frac{1}{2}$ |
| Chicken, young, (weight 3 to 4 pounds) | 1 | to 1 $\frac{1}{2}$ |
| Turkey, (weight 9 pounds) | 2 $\frac{1}{2}$ | to 3 |
| Goose, (weight 9 pounds) | 2 | |
| Duck (domestic) | 1 | to 1 $\frac{1}{4}$ |
| Duck (wild) | 20 | to 30 |
| Grouse | 25 | to 30 |
| Partridge | 45 | to 50 |
| Fish (thick) weight 3 to 4 pounds | 45 | to 60 |
| Fish (small) | 20 | to 30 |

NOTE—Length of time for cooking fish and meat does not depend so much on the number of pounds to be cooked as the extent of surface exposed to the heat. Boston Cooking School.

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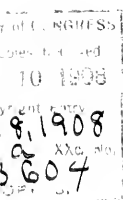
Compiled and Arranged by the
Second Auxiliary Missionary Society

Formerly the
Young Ladies' Missionary Society
Of the Presbyterian Church

THIRD EDITION

Carefully Graded and Adapted to Every Day
Use in Any Household

WARREN, PA., DECEMBER 1908



PREFACE.

1908

The Second Auxiliary Missionary Society, formerly the Young Ladies' Missionary Society, of the Presbyterian Church of Warren, Pa., takes great pleasure in offering the third edition of "The Warren Cook Book" to the public.

For twenty years The Warren Cook Book has been a guide in many homes, receiving the highest commendation from those who have followed its directions.

The demand for the book increases with each edition. The last edition, (less than five years old), has been carefully revised and enlarged and made up-to-date in every particular.

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It is believed the new edition of The Warren Cook Book will meet the demands of the average housekeeper better than many books which sell for double the price.

The Society takes this opportunity to thank all its patrons of the past and to bespeak for the new book the generous support which has been accorded The Warren Cook Book in the years that have gone by.

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SOUPS

Mrs. H. A. Booth

Nothing furnishes a better foundation for soup than a shank of beef; if veal is added the flavor will be more delicate; the bones (broken in small pieces), are a valuable addition. Always put the meat to cook in cold water, for all the juices are required for the soup, and if the meat is put into boiling water the pores will be closed and the juices retained. Do not allow it to boil rapidly, but let the kettle stand on the back part of the range and simmer slowly; remove the scum that rises to the top and add a little cold water occasionally to keep it from boiling until it has been thoroughly skimmed and your soup will then be clear. A skillful cook will be careful that no pungent flavor predominates, but all are so blended as not to suggest any one in particular, except in cases where only the flavor of one vegetable is desired. When you can make a good stock you have the foundation of all soups and can have a new soup every day by adding different flavorings or vegetables. Be careful about the quantity of salt; remember it is easier to add than to take away that seasoning.

SOUP STOCK.

1 shin of beef, 5 quarts of cold water, 1 onion, 1 carrot, 1 turnip, 2 bay leaves, 1 sprig of parsley, 12 cloves, 1 stalk celery, 1 tablespoon salt. Lean, uncooked, juicy beef should form the basis of your soup; wipe the meat well with a damp towel; now cut all the meat from the bones; place the bones in the bottom of a large kettle; lay the meat on top of them; add the water and stand the kettle on the back part of the range for an hour; then place it over a good fire; after about 30 minutes the scum of the meat will gather on the surface, and the water will begin to steam; now place it over a more moderate fire; add 1 cup of cold water and skim off the scum; now cover the kettle closely and let it simmer (not boil) for 4 hours; then add the vegetables and simmer one hour longer; then strain the stock through a fine sieve; add the salt and stand at once in a cold place. If you keep it in a warm place it will not make a nice jelly. When cold take all the grease from the surface and it is ready for use.

Mrs. Rorer.

WHITE SOUP STOCK.

Select meat that is much fresher than for roasting. Cut the meat, about 4 pounds of veal, $\frac{1}{4}$ of which is bone, into several pieces; put the whole into the soup kettle, and then add 2 qts. cold water, and heat, gradually, to the boiling point. Let simmer three

or four hours; then add $1\frac{1}{2}$ teaspoons of salt, 8 or 10 peppercorns or a part of a sweet red-pepper pod, a sprig of parsley, 3 or 4 cloves, $\frac{1}{2}$ bay leaf, $1\frac{1}{2}$ teaspoons sweet herbs, and 2 tablespoons, each of chopped celery and onion. Continue the cooking until the meat is tender. Remove the meat for use in hash or other made dishes, and strain off the broth. There should be three pints or a little less of broth. If there be more, let simmer until reduced to that quantity. A fowl cooked in the broth will make the broth much richer. It will be no detriment to the fowl to be thus cooked.

Boston Cook Book.

TO CLARIFY SOUP STOCK.

To 1 quart of stock add white of 1 egg, beaten slightly. Heat stock to boiling point, boil 2 minutes; then cook gently 10 minutes; remove scum and strain through cheese-cloth. F. B. S.

BOUILLON.

4 pounds of juicy beef, 1 knuckle of veal, 2 small turnips, 2 earrots, 1 soup bunch, 1 small pod of red pepper, 2 small white onions, salt, 6 quarts of water. Boil six hours; then strain through a sieve; let stand over night and congeal; skim off the grease; put into a kettle and heat. Mrs. H. Biddle.

BOUILLON NO. 2.

1 pint of water to 1 pound of meat. Season with salt, pepper, spices, herbs and vegetables as you please.

BLACK BEAN SOUP.

1 pint of black beans; soak over night in 3 quarts cold water; in the morning pour off this water and add 3 quarts of fresh water; boil gently 3 hours; when done there should be over a quart. Add 1 quart of stock, 2 whole cloves, 2 whole allspice, small onion, piece of mace, small piece of cinnamon, stalk of celery and a bay leaf. Into a frying pan put 3 tablespoons butter; and when it bubbles add 1 tablespoon of flour; cook till brown. Add to soup and simmer all together nearly an hour; season with salt and pepper; strain through a fine sieve; serve with slices of lemon and hard boiled eggs.

Mrs. Salzer.

CREAM OF CORN SOUP.

Score each row of grains on 6 ears of corn; then, with the back of a knife, press out carefully, and throw the cobs into a kettle. Cover with a quart of water, bring to boiling point, and strain. Add to this the scraped corn. Rub together 2 tablespoons of butter and 1 of flour; stir into the mixture, and bring to boiling point. Add 1 pt. of hot milk, 1 rounding teaspoon of salt and 1 salt-

spoon of pepper. If canned corn is used allow 1 can to 1 quart of milk, 1 tablespoon of flour and 2 of butter, with the prescribed seasoning.

Mrs. Rorer.

CORN SOUP.

12 ears of corn, or 1 can of corn boiled twenty minutes; add 1 small onion before boiling; add 2 qts. of rich milk; season with pepper, salt and butter; thicken with 2 tablespoons of flour. Boil the whole ten minutes; then put through a sieve; turn into a tureen in which the yolks of 2 eggs have been well beaten.

Mrs. F. E. Sill.

CREAM OF CELERY SOUP.

Put 1 pt. of cooked celery through the second knife of a meat chopper, 1 pt. chicken broth, 1 qt. milk, 2 tablespoons butter, made smooth with 2 tablespoons flour. Boil the celery and stock together; heat the milk and stir through it the butter and flour, until smooth; then add stock and season highly with salt and paprika.

Mrs. George P. Orr.

CHERRY SOUP.

Wash 1 qt. cherries and cover with water; cook until tender; rub through a sieve and sweeten to taste; return to the fire and thicken with a tablespoon corn starch wet with a little water. In the meantime have some rice flour cooked in milk until consistency of mush; season with salt and piece of butter; serve with the soup in a side dish. Any kind of fruit can be used in place of cherries.

Miss Bertha Wulff.

CROUTONS.

Butter slices of stale bread, cut into inch squares and brown lightly in a quick oven. Serve with soup.

Mrs. J. Gleave.

QUICK EGG SOUP.

Stir a teaspoon of beef extract into 1 qt. boiling water; add a grated onion, $\frac{1}{8}$ teaspoon of celery seed or a little celery chopped, $\frac{1}{2}$ teaspoon of salt, and a saltspoon of pepper; stir constantly until it reaches the boiling point; strain through a fine sieve, and pour it while hot into the well-beaten yolks of 2 eggs; add 4 tablespoons of carefully boiled rice, and serve very hot.

Mrs. Rorer.

(GERMAN) NOODLE SOUP.

Take a nice soup bone and put on with a gallon of cold water; let it come to a boil and skim; then let it boil slowly for 2 hours. 1 hour before serving add small pieces of carrot, onion, celery and parsley. Half an hour before serving add a few whole peppers,

allspice, cinnamon and grated nutmeg to taste. This soup is improved by using a small chicken with the bone. Strain soup through a colander and cook noodles in it and serve hot.

Mrs. D. S.

NOODLE SOUP.

Take 2 eggs, mix with flour enough to make a very stiff dough, add $\frac{1}{2}$ teaspoon of baking powder to the flour before mixing; roll thin and dry for an hour; then cut very fine and boil in 2 qts. beef stock for twenty minutes; season to taste. Mrs. D. D. Reed.

NOODLES FOR SOUP.

Beat 1 egg light, add a pinch of salt and flour enough to make a stiff dough; roll out very thin; dredge with flour to keep from sticking; roll up tightly; begin at one end and shave down fine like cabbage for slaw; strain soup and add noodles ten minutes before serving.

Mrs. M. Strelitz.

OYSTER SOUP.

1 qt. milk to 50 oysters, 1 large tablespoon of flour; 2 tablespoons butter rubbed together, pepper and salt; drain the liquor from the oysters; put it on the stove with the butter, flour and seasoning. Let it come to a boil and skim; then add milk; let this boil before adding oysters, which should only boil up for a moment.

Mrs. Ada Partridge.

DELICIOUS OYSTER BISQUE.

Cover $\frac{1}{2}$ pt. of finely chopped celery with 1 pt. of water; stew slowly for $\frac{1}{2}$ hour; drain and wash 25 oysters; throw them into a sauce pan and shake over the fire until they have boiled for at least five minutes; drain, this time saving the liquor; now mix the celery and oysters together; add to them 1 qt. of milk; rub together 2 tablespoons of butter and 2 of flour; add this to the mixture and cook for 10 minutes longer; strain through a sieve; add a rounding teaspoon of white pepper.

Mrs. H. A. Booth.

POTATO SOUP.

Cut potatoes fine into cold water; cook down in salted water until tender; add a little onion, cream and milk,—half cream; season with salt and pepper, and beat one egg slightly; pour in slowly while cooking; do not stir; then add a small piece of butter and serve.

Mrs. W. D. Hinckley.

PUREE OF POTATOES.

Boil and mash in 2 qts. of water 4 large potatoes, a small onion, 2 stalks of celery, 2 sprigs of parsley. When done pass through a

sieve; return to the fire; season with salt and pepper, and 2 generous tablespoons of butter, rubbed into a dessertspoon of flour; boil up once and pour into a tureen over a cupful of whipped cream.

Mrs. James Roy.

PUREE OF SWEET POTATOES.

4 medium sized sweet potatoes, 1 pt. milk, 1 tablespoon butter, 1 tablespoon flour, salt and pepper to season; boil the potatoes until very tender and then remove the jackets, and press through a colander or a potato ricer; put milk on to boil in double boiler; rub butter and flour together until smooth; add to the milk; then add potatoes; stir until thoroughly mixed; add salt and pepper as needed; serve with toasted crackers or croutons.

Miss Flora McNett.

PEANUT SOUP.

1 qt. peanuts shelled and cooked in water until tender. (about 1 hour); add 1 qt. water. 1 slice onion, 1 stalk of celery; rub through a sieve, and if on hand add 1 pt. of chicken stock, if not, 1 qt. of milk; thicken with 1 tablespoon of flour and 1 tablespoon of butter rubbed together; season with salt and pepper.

Mrs. H. A. Booth.

CREAM OF PEA SOUP.

1 can of peas, 1 pt. milk or cup each of cream and milk, 1 tablespoon flour, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper, 1 tablespoon of butter; drain peas from liquor; cook until tender and rub through a sieve; scald and thicken milk with flour; add seasoning and combine puree with milk, and lastly add butter; serve at once.

MRS. F. E. SILL.

DRIED PEA OR BEAN SOUP.

Soak the peas or beans over night in cold water; next morning drain and cook in stock water until tender; then take 1 onion and 2 carrots, and cook with the peas. When tender slice the carrots in thin slices; take peas from fire and rub through a sieve; put in a piece of butter, a little chopped parsley, season with pepper and salt; boil up; pour over carrots and serve at once with croutons.

Miss Wulff.

TWO SALSIFY SOUPS.

Scrape 10 or 12 roots of salsify, throwing each one at once into cold water. Then cut into very thin slices, and cover with a quart of cold water, add 1 bay leaf and 1 slice of onion, cover and cook for thirty minutes. Add 1 pt. of milk and 1 tablespoon of butter rubbed with 1 of flour; stir carefully until boiling; add

1 level teaspoon of salt and 1 saltspoon of white pepper.

To change the character of this soup press the salsify through a sieve, or grate it before cooking. The yolks of 1 or 2 eggs may be beaten with $\frac{1}{4}$ of a cup of cream and add at the last moment. It then makes a nice soup for invalids or children.

Mrs. Rorer.

SPRING SOUP.

Cut up 4 or 5 bunches of small onions; simmer in 1 qt. of water until very tender; then rub through a sieve; season well with salt and paprika; thicken with 3 tablespoons of flour and 3 tablespoons of butter rubbed together; then add 1 pt. of hot milk; serve at once with toasted bread.

SPANISH SOUP.

Fry in a little fat, a clove of garlic, 1 slice of onion, $\frac{1}{2}$ teaspoon thyme, 1 qt. brown stock, or beef extract; then add 1 can French kidney beans, or 1 pt. of dry beans, soaked over night; then cook slowly 1 hour; rub through a sieve; add salt and pepper to taste, and 1 pimento cut in small pieces. When using beef extract, use 1 teaspoon to a cup of water. Boston Cook Book.

CREAM OF TOMATO SOUP.

Add to 1 pt. of water 10 medium-sized, or 1 qt. of canned tomatoes, 1 teaspoon of sugar, 8 whole cloves, $\frac{1}{2}$ onion, a little parsley, and boil fifteen or twenty minutes; add a small teaspoon of soda and in a few minutes strain; thicken 1 qt. of milk with a large tablespoon of corn starch, stirring and boiling for ten minutes; add to this a little salt, a sprinkling of cayenne, a heaping tablespoon of butter, and the mixture of tomatoes, allowing the whole to become thoroughly heated through, but not to boil.

Mrs. J. Roy.

TOMATO PUREE

1 qt. tomatoes, 1 qt. water, 2 tablespoons butter, 1 small onion, 1 tablespoon corn starch, 1 tablespoon sugar; melt butter in spider or frying pan, and fry the onion until tender; dissolve sugar and corn starch in a little of the tomato, add a few cloves and cook $\frac{1}{2}$ hour and strain.

Mrs. C. E. Bell.

TOMATO SOUP WITH SAGO.

Put 1 qt. of stewed or 1 can of tomatoes into a saucepan; add 1 slice of onion, 1 bay leaf, 1 sprig of parsley, simmer gently for 10 minutes. Have ready 4 tablespoons of pearl sago that has been soaked in a pint of water for 2 hours; stand it on the back part of the stove, and cook slowly until sago is clear; press the tomatoes

through a fine sieve; add the sago and $\frac{1}{2}$ pt. water or stock; stir in 1 tablespoon of butter; add salt and pepper, and serve at once.

Mrs. Rorer.

CREAM TOMATO SOUP.

1 can tomatoes, $\frac{1}{4}$ teaspoon soda, $\frac{1}{3}$ cup butter, $\frac{1}{4}$ cup flour, salt, $\frac{1}{2}$ teaspoon white pepper, 1 qt. milk; stew tomatoes slowly $\frac{1}{2}$ hour; strain and add soda while hot; make a white sauce of remaining ingredients, and add tomato juice. Serve immediately.

Mrs. J. W. Crawford.

TOMATO BOUILLON WITH BREAD FINGERS.

Put 12 tomatoes cut into slices into a saucepan, or use 1 can of tomatoes; add 1 pt. water, 1 onion sliced, 1 bay leaf, 1 round-
ing teaspoon salt, a saltspoon of white pepper; boil rapidly for ten minutes; press through a colander, using as much of the flesh as possible; add 1 pt. boiling water and, if you like, $\frac{1}{2}$ teaspoon beef extract and the whites of 2 eggs, slightly beaten; stand this over the fire, and boil rapidly for five minutes; strain through two thicknesses of cheesecloth. The tomato that remains in the cloth may be put aside for sauces or the flavoring of other soups. You will have 1 qt. of beautiful, clear, strong soup. Serve with this toasted bread fingers.

Mrs. Rorer.

VEAL SOUP.

To 3 pounds of a well broken joint of veal add 4 qts. water and set to boil; prepare $\frac{1}{4}$ pound of macaroni by boiling it in a dish, by itself, with enough water to cover it; when the macaroni is tender add a little butter and season to taste with pepper and salt, then add the macaroni and the water in which it was cooked to the stock; onions or celery may be added for flavoring.

VEGETABLE SOUP.

Boil a beef bone in 3 qts. water 3 hours; remove the meat and add to the soup a very little cabbage, 1 onion, 1 carrot, 1 turnip, some celery all chopped fine, and 1 tablespoonful of rice or barley; season with salt and pepper and boil an hour; serve as it is or strain if preferred; season the meat with pepper and salt, a small piece of butter and cook brown in a little of the broth until tender and serve after the soup.

Mrs. B.

FISH

Mrs. J. O. Parmlee

Fish are easier of digestion but less nutritious than meats. To be eatable they should be perfectly fresh, those being most perfect which go straight from their native element into the hands of the cook.

HOW TO TELL WHEN PERFECTLY FRESH.

The eye should be clear, the gills red, the scales bright, the flesh firm. After fish are dressed and cleaned, rinse thoroughly in cold water, using only what is necessary for perfect cleanliness, drain, wipe dry and place on ice until ready to cook.

To remove the earthy taste from fresh water fish, especially bass, sprinkle with salt and let stand over night or a few hours before cooking, rinse off and wipe dry. Fresh water fish should never be soaked in water, except when frozen, when they may be placed in ice-cold water to thaw and then immediately cooked.

Salt fish may be soaked over night in cold water (skin side up), changing water once or twice if very salt. Fish should always be well cooked, being both unpalatable and unwholesome when underdone.

One of the most essential things in serving fish is to have everything hot and quickly dished, so that all may go to the table at once.

The method of cooking which retains most nourishment is broiling, baking next and boiling poorest of all. Steaming is better than boiling.

BAKED BLUEFISH.

To bake a bluefish lay some slices of larding pork in the bottom of a baking pan; over this sprinkle a large onion chopped fine; put about 4 slices of bread on top of the chopped onion; then lay the fish in, having had it dressed at the market for baking; slice the fish across the backbone in four or five places, and insert in each gash a piece of the larding pork; lay some strips of the pork over the surface of the fish; season well with salt and pepper; dredge with flour; cover the fish with another pan; stand it in a quick oven and bake till the flakes of the fish separate from the backbone; then serve in the pan in which it is baked. Have a dish of quarters of lemon served with the fish. New boiled potatoes are the proper accompaniments to baked blue-fish. This baked fish with potatoes, followed by a salad of lettuce, green peppers and Spanish onions, makes an excellent dinner without anything else.

BAKED SALMON.

Drain the liquor from one can salmon; pick to pieces; work in 1 tablespoon melted butter, salt, pepper, 2 eggs, 1 cup bread crumbs, a little milk; put in a buttered bowl or baking powder can; set in pan of boiling water; cook in a hot oven 1 hour.

SAUCE.

Make a cup drawn butter; add liquor from can, 1 beaten egg, pepper, salt, 1 chopped pickle and minced parsley; boil up and pour over fish or serve as gravy.

Mrs. A. R. Blood.

BAKED SHAD.

Clean and wash thoroughly inside and out; wipe with clean towel; rub it well with salt; make a dressing of 1 cup stale bread crumbs, 1 tablespoon chopped parsley, salt, pepper and melted butter; stuff fish and sew it up with soft yarn. Now score one side of the fish about two inches apart, and put a strip of salt pork in each gash; place slices of pork on bottom of dripper and rest the fish on these; dredge thickly with salt, pepper and flour; bake in warm oven fifteen minutes to every pound of fish; garnish with lemon slices, potato balls and parsley.

Mrs. Parmlee.

SHAD ROE.

Cover the roe with boiling salted water to which a teaspoon of vinegar has been added and boil gently from eight to ten minutes. Remove from fire; drop into cold water and cool slightly; roll in a mixture of milk and egg and then in cracker crumbs; fry in butter, seasoning with salt and pepper. Serve with a fish sauce or lemon points.

Mr. John Schmutz.

FILLING FOR FISH.

1 cup bread crumbs, $\frac{1}{2}$ cup chopped olives, $\frac{1}{4}$ cup melted butter, cinnamon to make it pink, salt and pepper.

Mrs. E. S. Lindsey.

BOILED FISH.

To boil a fish, fill with a rich dressing same as for poultry, wrap in a well floured cloth, tie closely with twine and place in boiling water; simmer from ten to twelve minutes to the pound, according to the size.

BOILED FRESH COD.

Sew up the piece of fish in thin cloth, boil in salted water, allow fifteen minutes to the pound; carefully unwrap, and pour over it Hollandaise or cream sauce.

BOILED SALT MACKEREL.

After freshening, wrap in a cloth; simmer for fifteen minutes; remove; slice over it two hard boiled eggs; pour over drawn butter or a dressing made with a little milk and flour; garnish with parsley leaves.

Mrs. T. W. McNett.

BROILED FISH.

This is one of the nicest ways of cooking bluefish, mackerel, large trout, shad and white fish. Rub your broiler with a piece of suet before putting the fish in. A fish weighing four pounds will take a half hour to cook over a moderate fire. When the fish is done, separate it carefully from the broiler with a knife, sprinkle with salt and pepper and spread with butter. It is now ready to serve. For broiling, the fish should be split down the back.

FRIED SARDINES.

Select fine large sardines; take them from the box with care; wipe the oil from them; dip first in egg and then in rolled cracker; fry in spider in hot butter. Serve on toast.

Ada Partridge.

BROOK TROUT.

Wash and drain a few minutes; split nearly to the tail; flour nicely; salt and pepper; fry in a little butter, or with slices of salt pork.

BREADED FISH.

Use any kind of fish that has been freed from skin and bones. Cut it into small pieces about four inches long and three wide; season well with salt and pepper; then dip it in beaten egg and roll in dried bread crumbs; arrange in the frying basket, but do not place one piece top of another; cook for three minutes and a half in cottonseed oil properly tested; serve with tartar sauce or black butter. Smelts are also cooked in this manner.

Mrs. Parker.

CLAM CHOWDER.

4 dozen clams, 6 ears corn, 6 tomatoes, 6 onions, 6 potatoes, ½ pound salt pork, salt and pepper to taste; run all through a meat chopper (the clams very fine, the vegetables coarse); cook three hours; add water as necessary to make 2 gallons of chowder.

Mrs. W. J. Richards.

CLAM CHOWDER.

25 clams, ¼ pound salt fat pork, 4 good-sized onions, 6 medium-sized potatoes, 1 qt. milk, 1 can corn, 1 tablespoon butter, 2 tablespoons flour; clean shells thoroughly with a brush; put them in a kettle; pour over them 2 qts. boiling water; cover tightly; when

the shells open, remove clams from them; lay on a plate and cut into small pieces; chop pork and fry in a spider till light brown; add onions chopped fine; stir till cooked; then turn into the kettle of water; then add the potatoes diced. When potatoes are half done add clams; cook till potatoes are done; then add milk. When it boils add corn; simmer few minutes; then add butter and flour (browned in spider); season with salt and cayenne.

Mrs. Salyer.

CLAM CHOWDER.

100 clams chopped fine; place with the liquor over the fire; add two or three times the amount of clam juice or water; chop 4 onions, 2 carrots, 6 potatoes, 6 tomatoes and a little parsley; chop fine and try out 6 ounces of fat salt pork; pour fat and scraps into the clams; roll fine $\frac{1}{2}$ pound of crackers and stir in gradually, adding also 1 qt. milk two minutes before chowder is done; season with black pepper. Mrs. W. M. Hoffer, Jamestown, N. Y.

CODFISH BALLS.

1 coffee cup raw shredded codfish, 1 bowl raw potatoes; boil together; mash together and beat vigorously, 1 egg, butter $\frac{1}{2}$ the size of an egg, pepper; thoroughly mix and roll into balls; drop into hot fat and fry three minutes. Mrs. J. O. Parmlee.

COURBILLION.

A firm fish, (red fish or sheep's head), cut the fish up; salt, pepper and roll in corn meal; fry plain; put away and let get cold; 1 heaping tablespoon of butter; put that in frying pan and let get brown; add 1 onion, cut very fine; let the onion get brown. To butter and onion add 1 can tomatoes; let this cook until all cooked together; then add $\frac{1}{2}$ teaspoon of salt, red pepper to taste, 1 tablespoon Worcestershire sauce; then pour $\frac{1}{2}$ teacup of boiling water; put in the pieces of fried fish; cover and put to back of stove; allow to slowly simmer for one hour. Mrs. J. P. Jefferson.

CREAMED FISH.

2 cups of cooked fish, 2 tablespoons of flour, 1 tablespoon butter, 1 tablespoon chopped parsley, 1 cup cream or milk, 1 teaspoon salt, yolks of 4 hard-boiled eggs, cayenne pepper to taste; scald the cream; rub the butter and flour together until smooth; add to cream and stir until it thickens; take from fire; add yolks of eggs mashed fine; the parsley, salt and pepper; mix well; add fish carefully; for if it is stirred it makes the mixture stringy and pasty; put in ramekins, shells or baking dish; cover top with buttered crumbs and bake in hot oven fifteen minutes. Double this recipe (4 pounds fish unecooked fills 17 ramekins.) Carrie J. Allen.

DEVILED CLAMS.

Chop 1 can clams until fine; chop 1 onion, size of large hickory nut, and 5 leaves of parsley; add 1 coffee cup of milk to onion and parsley; stir; mix butter size of egg, and a teaspoon flour; then add onions, parsley and milk; stir and mix; add this to clams and stir in an egg; add pepper, salt, Worcester sauce, scant teaspoon cayenne pepper; stir; bake in shells with cracker crumbs and butter over them.

Mrs. J. P. Jefferson.

FRIED FISH.

For a large fish cut out the backbone, and cut the body in 4 or 6 pieces; sprinkle with salt and pepper; roll in flour and fry in hot lard or drippings until brown.

Mrs. Hawke.

(PHILADELPHIA) FRIED OYSTERS.

Have 1 pt. large oysters well drained; roll very fine some cracker crumbs mixed with a handful browned bread crumbs; season with salt and pepper and a little nutmeg; have ready a beaten egg to which has been added 2 tablespoons milk; dip each oyster separately in the crumbs; then in the egg, and back in the crumbs; pat in shape and lay on platter until ready to fry in deep fat, which must be boiling hot and over a very hot fire; put in carefully 5 or 6 oysters at a time; turn quickly and lift out on hot platter the moment they are a light brown. If these are properly fried the oysters will be tender and moist, in a crisp brown jacket, and not at all greasy.

Mrs. Copeland.

FRIED SMELTS.

A person who has once fried smelts in cottolene will never under any circumstances use lard; make a slight opening at the gills; then draw them between the thumb and finger, beginning at the tail, this will press out all the inside. Now dip them first in beaten egg; then in bread crumbs and fry in very hot cottolene; drain, dust with salt, and serve smoking hot with tartar sauce.

Mrs. Parker.

FISH ON TOAST.

Take the remnants of any fresh fish, whether fried or boiled; pick into flakes and cover in a sauce pan with milk or cream; if milk is used, to 1 cup of milk use 1 teaspoon flour stirred with butter enough to cream it; salt and pepper to taste; if cream is used, omit the butter, but thicken with the flour stirred with a little cream; when it comes to a boil remove instantly and pour over toast; garnish with hard boiled eggs.

Ada Partridge.

FISH CUTLETS.

$\frac{1}{2}$ pt. milk, 3 teaspoons cottolene, 3 even tablespoons flour, 1 egg yolk, 1 tablespoon parsley, chopped, $\frac{1}{4}$ grated nutmeg, 10 drops onion juice, 2 cups of cold boiled fish, seasoning. Put the milk on to boil; rub together the cottolene and flour; then stir them into the boiling milk; stir and cook until a thick paste is formed; add the yolk of egg, parsley, onion juice; mix and add the boiled fish; mix again and add a palatable seasoning of salt and cayenne; turn out to cool; when cold, form into cutlets or croquettes; dip first in beaten egg; then in bread crumbs; fry in very hot cottolene; drain on brown paper and serve very hot with Cream Sauce.

Mrs. Parker.

LOBSTER.

Never buy a dead lobster. The male is preferred; the female for sauces and soups. The female has a broader tail and less claws than the male. If possible, always boil the lobster at home; but in some localities, where it is necessary to buy them boiled, see that the tail is stiff and elastic; so that when you bend it out, it springs back immediately; otherwise they were dead before boiling. Lobsters boiled when dead are watery and soft; they are very unwholesome, even to a dangerous degree.

TO OPEN A LOBSTER.

Separate the tail from the body and twist off all the claws; shake out carefully the tom-alley (this is the liver and may be known by its greenish color); also the coral. Then draw the body from the shell, remove the stomach, which is found immediately under the head and throw this away, now split the body through the center and pick the meat from the cells; cut the underside of the tail shell; loosen the meat and take it out in one solid piece; now split the meat of the tail open and you will uncover a little vein running its entire length; this remove. The vein is not always the same color; sometimes it is red; sometimes black and sometimes white; but in all cases it must be taken out and thrown away. The stomach or lady, the vein and the spongy fingers between the body and shell, are the only parts not eatable. Crack the claws and take out the meat.

Philadelphia Cook Book.

LOBSTER CUTLETS.

A 4 pound boiled lobster, chopped fine, $\frac{1}{2}$ cup cream, 1 tablespoon cottolene, 1 tablespoon flour, 3 egg yolks, mace, salt and cayenne to taste, 1 teaspoon parsley, chopped fine; mix the flour; cottolene, cream and egg yolks together and let come to a boiling point, but on no account let it boil; add this and seasoning to the lobster

meat; then place all on a dish to cool; when cool mold with the hands into cutlets and dip first in egg and then in bread crumbs and fry in hot cottolene a light brown; place a small claw in the end of each cutlet and serve the instant they come from the skillet.

Mrs. F. T. Parker.

LOBSTER CUTLETS.

1 pt. chopped lobster meat, $\frac{1}{4}$ teaspoon salt, cayenne, $\frac{1}{4}$ teaspoon mustard, 1 cup cream sauce; mix the salt, mustard and cayenne together and add them to the lobster meat, which has been chopped fine; add the cream sauce: 1 cup cream and milk, 2 tablespoons butter, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup flour, white pepper. Make a white sauce and cook until thick; add the lobster mixture; spread the mixture $\frac{1}{2}$ inch thick on a platter; when cool shape into cutlets and dip in seasoned bread crumbs; then in egg, and again in crumbs; cook in deep fat until brown; put a lobster claw or paper frill in the end of each cutlet. Serve with a sauce.

Mrs. W. A. Talbott.

MINCED CLAMS.

Open 25 clams, taking care to keep entire the same number of half shells; wash the clams; cut off the heads; split and scrape the necks and mince the entire clams very fine; put them over the fire to stew in the strained juice which they yield while being opened. Meantime peel an onion, slice it thin; put it over the fire in 2 ounces of butter; let it begin to turn yellow; then stir smoothly into it 2 ounces of flour, the minced clams and their broth: $\frac{1}{2}$ pt. cream or milk; 1 saltspoon of salt, $\frac{1}{4}$ of a saltspoon each of grated nutmeg and white pepper, and a dash of cayenne; the mixture should be as thick as for ordinary croquettes, and if the clams do not yield sufficient juice, substitute milk for it; let the mixture simmer where it will not burn for twenty minutes; remove it from the fire; stir into it the yolks of 3 raw eggs; put it into the clam shells; arrange them on a baking pan; dust them with bread crumbs; put a small piece of butter on each one.

Mrs. Parker.

OYSTER COCKTAIL NO. I.

1 tablespoon lemon juice, 1 tablespoon Worcestershire sauce, 3 tablespoons tomato catsup, 1 saltspoon salt, $\frac{1}{2}$ saltspoon cayenne, 5 drops tobasco sauce; put from 4 to 6 raw oysters in small glass for each person; pour over oysters 1 large tablespoon of above mixture; serve with oyster forks.

Mrs. A. R. Blood.

OYSTER COCKTAIL, NO. II.

8 oysters, 1 tablespoon tomato catsup, 1 tablespoon Worcestershire sauce, 1 teaspoon horseradish, 1 teaspoon tarragon vinegar, 1

teaspoon lemon juice, 4 drops pepper sauce, pinch of salt; mix well, add the oysters; fill the glasses and let the mixture stand until thoroughly chilled and blended before serving. Chili sauce and some of the oyster or clam liquor, for this recipe and the same for clam cocktails, may be used.

Mrs. W. M. Hoffer, Jamestown, N. Y.

OYSTERS A LA THORNDIKE.

Drain a pt. oysters and add them to 2 tablespoons of melted butter; cook in this until they grow plump; then add $\frac{1}{2}$ teaspoon salt; a dash of cayenne and nutmeg; 4 tablespoons of cream and the well-beaten yolks of 2 eggs; serve on squares of toast.

PANNED OYSTERS.

Put 1 pt. oysters in colander; pour cold water over them; let drain for 10 minutes; put frying pan over fire, and when very hot toss in oysters; shake over fire until oysters are plump; season with salt, pepper and 1 tablespoon butter; serve on platter with tomato catsup.

Mrs. Gruninger.

PLANKED SHAD.

This is the very best way of cooking shad:—The plank should be 3 inches thick, 2 feet long, $1\frac{1}{2}$ feet wide, and of well seasoned hickory or oak. Pine or soft wood gives the fish a woody taste. Take a fine shad just from the water; scale; split it down the back; clean it; wash well and wipe dry; dredge it with salt and pepper; place the plank before a clear fire to get very hot; then spread the shad open and nail it skin next the hot plank with tacks; put it before the fire with the large end down. In a few minutes turn the board so that the other end will be down. To tell when it is done pierce it with a fork; if the flesh be flakey, it is done. Spread with butter; serve on the plank or draw the tacks carefully, and slide the shad onto a hot dish. The white fish caught in the lakes when cooked in this manner are excellent.

Mrs. Parker.

SALMON LOAF.

1 pound can salmon, 1 cup grated bread crumbs, 3 eggs, $\frac{1}{2}$ cup milk, 1 tablespoon melted butter, salt and pepper; pick salmon with fork; add the beaten yolks and other ingredients; then the beaten whites last; mixing it lightly; steam 1 hour.

Mrs. Roy.

SALMON LOAF.

1 small can salmon; 4 eggs beaten light; 4 tablespoons melted butter; $\frac{1}{2}$ cup fine bread crumbs; season with salt, pepper and parsley; chop the fish fine; mix together; put in buttered pan; steam one hour.

SAUCE FOR SAME.

1 cup milk heated to boiling point, thickened with 1 tablespoon corn starch, 1 tablespoon butter, liquor of salmon, 1 raw egg, put in last; carefully pour over loaf and serve hot.

Mrs. C. E. Bell and Mrs. F. E. Sill.

STEAMED SALMON.

1 can salmon, 2 tablespoons melted butter, 3 eggs, (save yolks for dressing), $\frac{1}{2}$ cup bread crumbs; season with salt, pepper, mustard, cayenne and parsley, if liked; mix thoroughly and steam one hour.

DRESSING.

Cream 1 tablespoon butter, 1 teaspoon corn starch, $\frac{1}{2}$ cup milk; cook until clear; add liquor from salmon with yolks of eggs well-beaten.

Mrs. F. H. Gruninger.

SALMON CROQUETTES.

Take equal parts of canned salmon, (after drawing off the oil), and mashed potatoes; season with salt and pepper; dip in egg; roll in cracker crumbs and fry like oysters; making them in any shape preferred.

Ada Partridge.

STEWED OYSTERS.

Juice of oysters; boil and strain; put on again; add butter, cream, pepper and salt; wash the oysters; add them to juice and let them just boil. For pint of oysters, add 6 allspice.

Mrs. J. P. Jefferson.

ESCALLOPED OYSTERS.

1 pt. oysters, 2 cups of crumbs, salt, a little cayenne, 2 tablespoons of butter, $\frac{1}{4}$ cup oyster juice; place oysters in 2 layers using $\frac{1}{4}$ amount of crumbs on bottom of baking dish, $\frac{1}{4}$ more in the middle, and $\frac{1}{2}$ on top; bake in moderate oven thirty to forty minutes.

STEWED LOBSTER.

Cut the lobster fine; put it in a stew-pan with a little milk or cream; boil up once; add 1 tablespoon butter, a little pepper, and serve plain or on toasted crackers; cook lobster only long enough to heat it, as a longer cooking renders it tough.

Mrs. Parker.

TURBOT.

4 pounds white fish, steam until done; bone it; take 1 qt. milk, $\frac{1}{4}$ pound flour, a little thyme or sage, salt and pepper, 3 slices of a large onion; cook over a kettle of water until it comes to a thick cream; then add $\frac{1}{4}$ pound of butter and 2 eggs; put in a large bak-

ing dish a layer of fish, salt and pepper; then the filling, until the dish is full, putting filling on top; sprinkle with bread crumbs, and cheese if preferred; bake in a moderate oven $1\frac{1}{2}$ hour. One large dish will serve 15 or 20. (this has been tried and found very nice.)

Ada Partridge.

CREAMED CODFISH.

1 pt. of salt codfish picked up fine; cover in cold water and boil up once; turn off water and add 1 pt. of cream thickened slightly or a cream sauce. (See index.)

MEATS AND SAUCES

Mrs. F. P. Hue

BEEF.

The quality of beef depends on the age of the creature, and manner of feeding. Good beef should be firm and of fine grained texture, bright red in color, and well mottled and coated with fat. The fat should be firm, and of a yellowish color. Suet should be dry and crumble easily. Meat should be removed from paper as soon as it comes from the market, otherwise the paper absorbs some of the juice.

Keep meat in a cool place. Always wipe beef before cooking, with a cheesecloth wrung out of cold water, but never allow it to stand in cold water. Inattention to the temperature of the water and too early application of salt causes great waste in boiling meats. To make fresh meat rich and nutritious it should be placed in a kettle of boiling water, skimmed well as soon as it begins to boil again, and placed where it will slowly boil. Turn meat occasionally and keep well under water and fresh hot water supplied as it evaporates in boiling. Boil gently, as rapid boiling hardens the fiber and renders the meat hard and tasteless. No salt should be added until the meat is nearly done, as it extracts the juices if added too soon. Salt meats should be put on in cold water, so that it may freshen in cooking; as soon as water boils (if meat is very salt), replace by fresh cold water, the water being changed until it remains fresh enough to give meat a palatable flavor when done. Allow twenty minutes to the pound for fresh meats, and twenty-five for salt and smoked meats; the time to be modified, of course, by the quantity of meat. The broth of boiled meats should always be saved to use in soups, stews and gravies. A pod of red pepper in the water will prevent the unpleasant odor from filling the house.

BEEFSTEAK BROILED.

To cook a good, juicy steak never pound it, but slash it several times across each way; lay upon a gridiron well greased; have a nice bright fire and broil quickly without burning; if the coals blaze from the drippings, sprinkle on a little salt, which will instantly extinguish the flames. Steak should be turned constantly while broiling, and to be rare should not cook over three minutes; butter, pepper and salt well after taking up. Serve on a hot platter. Mrs. W. W.

BEEFSTEAK FRIED.

Put the steak into a very hot frying pan; after it has remained a very few moments; turn quickly several times. When done, put on a hot platter, salt, pepper and butter.

BEEFSTEAK SCALLOPED.

Chop very fine, raw steak; butter a tin; place in it a layer of the chopped meat; then a layer of bread crumbs; on this bits of butter, pepper and salt; then another layer of meat, bread, pepper and salt; beat 1 egg thoroughly; add $\frac{1}{2}$ teacup of milk, $\frac{1}{2}$ cup water; pour carefully over the top; stick bits of butter thickly over it; bake $\frac{1}{2}$ to $\frac{3}{4}$ of an hour; cover the dish until steamed through; then remove and brown.

Mrs. S. D. Smalley.

BEEFSTEAK SMOTHERED.

Pound very thoroughly a slice of steak cut $\frac{3}{4}$ inch thick from the round, (1 $\frac{3}{4}$ pounds); sprinkle with flour and pound again; keep adding flour and working it into the steak (both sides) until 1 cup of flour has been used; put into a very hot iron pan and sear well on both sides; season with salt and pepper cover with boiling water; let simmer gently for one hour; slip a knife under it frequently to prevent burning.

Mrs. S. W. Tait.

TO PAN A BEEFSTEAK.

When there are no conveniences for broiling, heat an iron pan very hot, put in the steak and turn it from side to side over a hot fire for about fifteen minutes; serve on a hot platter; season the same as broiled steak.

Mrs. Hue.

BRAISED BEEF.

Take 6 or 8 pounds of the round or the face of the rump, and lard with $\frac{1}{4}$ pound of salt pork; put 6 slices of pork in the bottom of braising pan and as soon as it begins to fry add 2 onions, $\frac{1}{2}$ of small carrot and $\frac{1}{2}$ small turnip all cut fine; cook them until they begin to brown; then draw them to one side of the pan and put in the beef, which has been well dredged with salt, pepper and flour; brown on all sides; then add 1 qt. of boiling water and a bouquet of small herbs; cover and cook slowly in the oven for four hours basting every twenty minutes; take up; thicken gravy; pour over meat and serve. Or, add to the gravy, $\frac{1}{2}$ can of tomatoes; cook ten minutes; strain; pour around meat and serve.

CREAMED BEEF.

Shave $\frac{1}{2}$ pound of beef into thin slices; put 3 tablespoons of butter into a frying pan, and as soon as it is melted add the meat; stir until the slices begin to curl; then add 1 cup of milk and when the milk boils, stir in 1 teaspoonful of flour, mixed smooth with 3 tablespoonfuls of milk; season with pepper; boil up once and serve.

Miss Parloa.

CANNELON.

Mix 1 pound uncooked beef, chopped fine; yolk of 1 egg, 1 tablespoon chopped parsley, 1 tablespoon melted butter, 1 tablespoon bread crumbs, 1 teaspoon lemon juice, salt and pepper together; then form into a roll about 6 inches long and 4 in diameter; wrap in greased paper; put in a pan and bake in a quick oven 30 minutes. When done remove the paper, place the roll in the center of a hot dish and serve with mushroom or brown sauce poured over it or slice and serve cold.

Mrs. P. P. Leche.

FRIZZLED BEEF.

Cut $\frac{1}{3}$ pound of dried beef thin as shavings; beat together 6 eggs, and $\frac{1}{3}$ cup of milk; season lightly with salt and pepper; put 2 tablespoons of butter into a frying pan, and when it has become melted put in the shaved beef; stir over a hot fire until the meat begins to curl; then draw the pan back where there is less heat; add the mixture of eggs and milk; stir until the eggs begin to thicken; then pour into a warm dish and serve at once.

Miss Parloa.

ROAST BEEF.

Place spider on top of stove, and when smoking hot put in your roast which has been thoroughly rubbed with a moist cloth; sear and turn over; salt, pepper and dredge with flour the seared side. By this time it will be ready to turn again; treat this side in the same way; put in oven. Cook a 3 pound roast $\frac{3}{4}$ of an hour.

Mrs. J. O. Parmlee.

POT ROAST.

Select a 4 pound piece of the shoulder, rump, or round of beef, having suet with it for the fat in browning; place in kettle with boiling water, enough to nearly cover; remove scum as it comes to a boil; boil rapidly for three minutes to harden the outer fibre and retain juices; then simmer for $3\frac{1}{2}$ hours; when the water will have evaporated, leaving only fat in the kettle; season at this point with salt and pepper; cook in the fat $1\frac{1}{2}$ hour, turning often to brown on all sides; remove the meat to a hot platter; blend into the fat $\frac{1}{2}$ cup dry flour; then add 1 pt. boiling water; stirring constantly; season the gravy; strain and serve.

BOILED CORNED BEEF.

Wipe the meat and tie securely in shape; put in kettle; cover with cold water, and bring slowly to boiling point; boil 5 minutes; remove scum, and cook at a lower temperature until tender; cool slightly in water in which it was cooked; remove to a dish; cover, and place on cover a weight that meat may be well pressed.

BOILED BEEF TONGUE.

Put on a kettle of boiling water; add 1 pt. salt, 1 pod of red pepper, or a pinch of cayenne; if water boils away, add more so as to keep the tongue well under water until done; boil until it can be easily pierced with a fork; take out; remove skin; take 1 cup water, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ tablespoon sugar; scald and pour over; let stand two days before using. This amount of salt is enough for 2 tongues if the kettle is large enough to hold them.

BEEF LOAF.

$3\frac{1}{2}$ pounds of round steak chopped fine, 1 cup crackers rolled fine, 1 cup sweet milk, $\frac{1}{2}$ cup butter, 1 teaspoon of pepper, 1 teaspoon salt, 2 eggs; bake 3 hours, basting with hot water and butter.

Mrs. E. E. Allen.

BEEF ROLL.

3 pounds of beefsteak chopped fine (buy already chopped), $1\frac{1}{2}$ cup oyster crackers rolled fine, 2 eggs well-beaten, almost 1 cup boiling water, butter the size of an egg, 1 teaspoon salt and $\frac{1}{2}$ teaspoon pepper to 1 pound of meat; make into two rolls and cover with boiling water; bake three hours.

Mrs. G. B. Nesmith.

BEEF OMELET.

1 pound tender beef chopped, 2 soda crackers rolled fine, 2 eggs, a small lump butter, and pepper and salt and sage to suit taste; mix well and make into a roll; place in a tin with a little butter and water; bake 1 hour basting it frequently.

Mrs. J. Gleave.

BEEF SAUSAGE.

Use 3 pounds uncooked round of beef, 1 pound of beef suet, 1 pt. cold water, $\frac{1}{2}$ tablespoon of salt, $\frac{1}{5}$ tablespoon white pepper, 1 generous teaspoon sage; chop beef and suet very fine; add the seasoning and water and mix thoroughly; make into small cakes and dredge with flour; fry for six minutes and serve very hot.

Miss Parloa.

STUFFED STEAK.

1 slice of round steak cut thin; fill it with turkey dressing; then tie the steak together or roll it; steam two hours. Fifteen or twenty minutes before serving put it in a pan; sprinkle with flour and pieces of butter; put in a baking or broiling oven until brown.

BROILED TRIPE.

Fresh honeycomb tripe is best for broiling; wipe tripe as dry as possible; dip in fine cracker crumbs and olive oil or melted but-

ter, draining off all fat; again dip in cracker dust; place in a greased broiler and cook 10 minutes, cooking smooth side of tripe the first three minutes; place on hot platter, honeycomb side up; spread with butter and sprinkle with salt and pepper.

FRIED TRIPE.

Dip tripe in flour in which is mixed salt and pepper; fry in small quantity of hot fat until brown; drain and serve on hot platter.

COTTAGE PIE.

Cover bottom of a small greased baking dish with hot mashed potato; add a thick layer of chopped roast beef seasoned with salt and pepper, and a few drops of onion juice if desired; moisten with gravy; cover with a layer of mashed potato; bake in hot oven long enough to heat through.

BAKED HASH.

1 cup of any kind of cold meat chopped rather coarse remove fat and gristle; add to the meat $1\frac{1}{2}$ cup of cold water, 1 cup cold mashed potatoes, 2 tablespoons butter and 2 tablespoons bread crumbs; season with pepper and salt and bake one hour.

MEAT PIE.

Cut the meat into small bits and stew until tender in just enough water to cover it; line the sides of a pudding dish with rich crust; put in a layer of meat, seasoned well with salt, pepper and a very little onion; then a layer of sliced boiled potatoes and bits of butter, and so on until the dish is full; pour over all the gravy in which the meat was stewed, thickened with a little flour; cover with a thick crust leaving a slit in the middle. If the pie gets dry add more gravy or a little hot water.

MEAT CAKES.

1 cup of cooked meat chopped fine, (different kinds may be used together), 1 egg, 1 tablespoon melted butter, little salt and pepper, 1 slice of bread over which boiling water has been quickly poured and thoroughly drained; make into cakes and fry.

Mary E. Kopf.

ROAST OF LAMB OR MUTTON.

Parboil a leg of lamb or mutton in salted water; brown $1\frac{1}{2}$ pound of butter in a skillet; thicken with 1 cup of flour; add $1\frac{1}{2}$ pts. of milk; season with pepper and salt; cover the meat with a layer of this dressing; put in a very hot oven; as it browns and crisps add more of the dressing so that when the meat is done it is enclosed in a thick brown crust.

Mrs. R. O. Wilson.

BOILED LEG OF MUTTON.

Put into a kettle of boiling water; add 1 cup of well washed rice; when water boils skim it carefully; let boil rapidly for fifteen minutes; then set kettle back where it will only simmer for two hours. If you prefer to have the mutton better done, cook fifteen minutes longer. The rice makes it whiter and more tender; serve with caper sauce. Miss Parloa.

FRIED MUTTON CHOPS.

Select mutton not too fat; put 1 tablespoon of butter into frying pan; when melted lay in chops well seasoned with salt and pepper; let fry five minutes, turning over once; then dip each chop in beaten egg then in bread or cracker crumbs and fry until browned on both sides.

BROILED MUTTON CHOP.

Place chops on gridiron over a clear fire; turn frequently, taking care that the fork does not penetrate the lean part of the chops; season with pepper and salt; when done put a piece of butter on each chop and send to table on a hot dish; broil lamb chops same way; serve with tomato sauce.

PAN-BROILED LAMB CHOPS.

Chops for pan-broiling should have flank and most of the fat removed; wipe chops; put in hissing hot pan; turn at once and sear the other side; turn often, using knife and fork that the surface may not be pierced; cook from six to ten minutes; when half cooked sprinkle with salt; drain and serve on hot platter; spread with butter or serve with tomato sauce.

BARBECUED LAMB.

Cut cold roast lamb in thin slices and re-heat in sauce made by melting 2 tablespoons of butter; add $\frac{3}{4}$ tablespoon vinegar, $\frac{1}{4}$ cup currant jelly, $\frac{1}{4}$ teaspoon French mustard, salt and pepper to taste.

ROAST QUARTER OF LAMB.

After trimming joint, skewer 3 slices of bacon to the outside; spread the inner side with butter and cover with fine bread crumbs seasoned with salt and pepper and minced parsley to taste; bake in moderate oven, and when nearly done, remove bacon and cover with bread crumbs; let bake long enough to make a nice brown; serve with sauce or lemon juice, as preferred.

LIVER AND ONIONS.

Cut liver in small pieces, $\frac{1}{2}$ inch square; pour boiling water over; drain and dredge with flour; have ready four or five onions

sliced; place in a hot frying-pan with a good sized piece of butter with liver on top of onions; season with salt and pepper; cover and cook slowly until onions are tender; remove cover and brown; add at the last 1 tablespoon of hot catsup. Florence S. Wood.

LIVER AND BACON.

Cut thin slices of liver; pour boiling water over it and immediately pour off; take an equal number of slices of bacon and fry, turning often until they are crisp; when done remove from fat; place on a hot dish; dredge liver with flour; season with pepper; fry slowly in the hot fat, turning frequently; dish liver and bacon, a slice of each alternately.

STEWED KIDNEY.

Cut a kidney in small pieces; put $\frac{1}{4}$ pound butter in a sauce pan on the fire, and when very hot put in the kidney, stirring with a wooden spoon 3 minutes over a brisk fire; add for each pound of kidney $\frac{1}{2}$ tablespoon of flour; $\frac{1}{2}$ teaspoon of salt, $\frac{1}{2}$ the quantity of pepper and a little sugar; moisten with 2 gills of water; simmer gently for five minutes. Florence S. Wood.

PORK.

Pork contains the largest percentage of fat of any meat. Although found in market through the entire year, it should be seldom served and only during the winter months: cook slowly and thoroughly.

CHOPS.

Wipe chops; sprinkle with salt and pepper; place in hot frying pan and cook slowly until tender and well browned on each side.

CHOPS WITH FRIED APPLES.

Arrange chops on a platter and surround with slices of apples, fried in the fat remaining in pan.

ROAST PORK.

Wipe pork; sprinkle with salt and pepper; place on a rack in a dripping pan; dredge meat and bottom of pan with flour; bake in a moderate oven three or four hour, basting every fifteen minutes with fat in pan; make gravy as for other roasts.

BROILED PORK CHOPS.

Have the chops cut thin; put them in a stew pan; cover with boiling water; simmer for $\frac{1}{2}$ hour; then remove from water and dredge lightly with salt, pepper and flour; broil over a clear fire for ten minutes; prepared in this way the pork will be well cooked and tender. Miss Parloa.

BROILED PIGS' FEET.

When pigs' feet are wanted for a breakfast dish they must be boiled the previous day. 1 foot is enough for each person; scrape the feet and wash them thoroughly; then tie each one in a separate piece of cheesecloth and put all into a stew pan with 2 tablespoons of salt to eight feet, and boiling water enough to cover them; let the water boil up once; then set the pan back where the feet will simmer for six hours; at the end of that time take the pan from the fire and set it where its contents will become cool; when cold, remove the feet to a platter and drain them, but do not take off the cloth. In the morning remove the cloth and split the feet; dredge with salt, pepper and flour, and broil over clear coals for ten minutes; place on a warm platter; season with salt, pepper and butter.

Miss Parloa.

SAUSAGE.

7½ pounds lean pork, 2½ pounds fat pork, 3 oz. salt, ½ oz. summer savory powdered, ¾ oz. sage leaves powdered, 1 oz. ground pepper; put the meat with the fat and lean mixed together through a coarse meat chopper; add the seasonings, rubbing them in with the hands; finally grind the seasoned meat as fine as possible; pack the sausage in a jar, pouring ½ an inch or more of melted lard over it.

Mrs. W. M. Hoffer.

BAKED HAM.

Soak ham over night in water enough to cover it; add 2 tablespoons of soda previously dissolved in the water; make a batter of flour and water and put all over the ham; if a large one bake three hours; if small, two hours; lay sticks in the pan to keep it out of the fat; when done scrape off the batter and dress.

Mrs. Schermerhorn.

BROILED HAM.

Cut slices of ham very thin; put on broiler and cook over clear coals for five minutes. The broiler must be turned constantly, as the fat from the drippings blaze up; serve the meat very hot.

BROILED HAM.

Soak thin slices of ham for one hour in lukewarm water; drain, wipe and broil five minutes.

BOILED HAM.

Brush thoroughly to remove dust and mould; soak in cold water one hour; cut hardened surface and butt of ham off; put over fire in cold water; let come to a boil and keep steadily at this point for one hour; change water and boil until done. A ham weighing 12

pounds will require four hours boiling; remove skin and leave ham in water until cold, then it is ready for use. When ham is ready to put in kettle for boiling, stick full of whole cloves and bits of cinnamon.

Mrs. W. A. Hall.

HAM CROQUETTES.

Chop the choice bits of ham fine and season with pepper or mustard; with a little flour in hands make into small balls and dip in beaten egg; roll in bread or cracker crumbs; fry to a light brown in hot lard.

Mrs. W. A. Hall.

HAM BALLS.

Chop fine cold cooked ham; add 1 egg for each person and a little flour; beat together; make into balls and fry brown in hot butter.

Mrs. Dwight Cowan.

SCRAPPLE.

Take pigs' feet or hogs' head and liver or gelatinous parts; boil till meat falls from the bones (four or five hours); take out; mince fine; take out bones; put back in liquor; season with black and red pepper, salt, sweet marjoram, sweet basil and summer savory; then add 2 parts of Indian meal and 1 part of buckwheat; stir in meal slowly while boiling until the mixture is thick and ropy; then put in earthen pans to cool.

Mrs. A. D. Wood.

SWEETBREADS.

A sweetbread is the thymus gland of lamb or calf, but in cookery, veal sweetbreads only are considered.

A sweetbread consists of 2 parts. The round, compact part is called the heart sweetbread, and is the most desirable. Sweetbreads spoil quickly. They should be removed from paper as soon as received, and plunged into cold water and allowed to stand one hour, drained and put into acidulated, salted, boiling water; cook slowly twenty minutes; drain; plunge into cold water that they may be firm and white. Sweetbreads are always parboiled in this way for further cooking.

Mrs. Farmer.

Sweetbreads are quite as frequently employed as ingredients in sundry made dishes, as served alone and as they do not possess a very decided natural flavor they need to be accompanied by a highly seasoned sauce or they will taste rather insipid. They are in full season from May to August.

SWEETBREADS LARDED.

Boil twenty minutes; draw through each one thin slices of pork, dredge with salt, pepper and flour; bake twenty minutes in a quick oven; serve with green peas seasoned with salt and butter and cover with cream sauce.

Mrs. L. G. Noyes.

CREAMED SWEETBREADS.

Parboil a sweetbread; cut it in $\frac{1}{2}$ inch cubes or separate in small pieces; re-heat in 1 cup white sauce. Creamed sweetbreads may be served on toast, with croquettes or for filling patty cases.

BAKED TONGUE.

Boil a fresh tongue in salted water until tender; add to the water 2 or 3 cloves, a bay leaf and a small onion if liked; take from the water; remove the skin and return to water. About an hour before serving place in a deep pan and pour over the following sauce; cover closely and bake in a moderate oven basting often.

SAUCE.

Melt $\frac{1}{4}$ cup of butter; add $\frac{1}{4}$ cup flour and gradually 2 cups of the strained water in which the tongue was cooked, $1\frac{1}{2}$ cups stewed and strained tomatoes, $\frac{1}{2}$ teaspoon Worcestershire sauce or any gravy sauce. A can of mushrooms may be added if desired.

Mrs. C. H. Smith.

VEAL POT PIE.

1 pound of veal cut in small pieces and stewed; for dumpling: 1 pt. flour, 2 teaspoons baking powder, butter the size of hickory nut rubbed into flour, in which baking powder has been mixed; $\frac{3}{4}$ cup milk, cut with biscuit cutter and drop into stew after meat has boiled $\frac{1}{2}$ hour; season to taste.

Mrs. Blood.

VEAL ON TOAST.

Chop veal rather coarse; salt, pepper and boil under tender in a little water; add a piece of butter; thicken with a little flour made into a thin paste with a little cold water; put toast on a warm platter; pour this over and serve.

Miss S. H.

VEAL LOAF.

$1\frac{1}{2}$ pounds of uncooked veal, $1\frac{1}{2}$ pounds of beefsteak chopped fine, 1 cup rolled crackers, 2 eggs, butter size of an egg, 1 tablespoon salt, 1 teaspoon pepper and a little grain of clove; thoroughly mix and make into a loaf; bake two hours in a slow oven in a closely covered bread pan; when cold cut in thin slices.

Mrs. M. J. Danforth.

ROAST BREAST OF VEAL.

A breast of veal well seasoned, a force meat made of bread crumbs, 1 egg, 1 small onion parboiled; then chop fine; season with pepper and salt; moisten with milk; put this on ribs and press in shape; roast till done and nicely browned; serve with brown gravy.

Mrs. S. P. S.

VEAL LOAF.

2 pounds lean veal, 1 pound lean fresh pork, $\frac{1}{4}$ pound salt pork, 3 eggs, 1 cup pulverized crackers, 1 teaspoon pepper, 2 teaspoons salt, $\frac{1}{4}$ teaspoon allspice; cook meats together until tender; put through food chopper and mix with cracker crumbs, beaten eggs and seasoning; moisten with stock in which meat was cooked; pack in a greased baking pan and bake one hour. Elizabeth J. Clough.

VEAL CUTLETS.

Wipe and remove the bone, skin and tough membrane; cut into pieces for serving; cover the bone and tough pieces of meat with cold water, and cook at a low temperature. This stock is to be used in the sauce. Small pieces may be put together by using wooden toothpicks for skewers; season the veal with salt and pepper; roll in fine bread crumbs; dip in beaten egg; then in crumbs again; melt 2 tablespoons of dripping, or butter, in a French pan, and brown the cutlets in the hot fat; when browned, put the cutlets into a stew pan.

SAUCE FOR CUTLETS.

2 tablespoons dripping, $\frac{1}{4}$ cup flour, 1 pt. stock or water and stock, 1 teaspoonful or more Worcestershire sauce, 2 tablespoons chopped parsley, $\frac{1}{2}$ teaspoon salt and $\frac{1}{8}$ teaspoonful pepper; prepare as a brown sauce; pour over the cutlets and cook at a low temperature for one hour, or until tender.

Drexel Institute, Mrs. W. A. Talbott.

VEAL CUTLET.

Simmer veal in small quantity of water till tender; then dip in white of egg and rolled cracker crumbs, seasoned with salt and pepper; fry in butter to a rich brown. Mrs. J. W. Kitchen.

VEAL STEW.

3 pounds of veal cut into strips 3 inches long and 1 inch thick, peel 8 large potatoes and cut into slices $\frac{1}{2}$ inch thick; put layer of veal in bottom of pot; sprinkle with pepper and salt; then layer of potatoes; then layer of veal seasoned as before; use up veal thus; over last layer of veal put slices of salt pork; and over the whole, layer of potatoes; pour water enough to cover; heat 15 or 20 minutes and simmer one hour.

S A U C E S**STOCK.**

Stock is the basis of all meat sauces, soups and purees. It is really the juice of meat extracted by long and gentle simmering, and in making it, it should be remembered that the object to be aimed at is to draw the goodness of the material out into the liquor. It

may be prepared in various ways, richly and expensively or economically. All general stocks, or stock which is to be used for miscellaneous purposes, should be simply made, that is, all flavoring ingredients should be omitted entirely until its use is decided upon. The stock will keep longer than it would do if vegetables, herbs and spices were boiled in it, besides which the flavoring can be adapted to its special purpose. To ensure its keeping, stocks should be boiled and skimmed every day in summer and every other day in winter. The pan and lid used in making it should be scrupulously clean. Excellent stock is made constantly with the bones and trimmings of meat and poultry, with the addition, or not, of a little fresh meat, or a portion of extract of meat. A good cook will never be without stock as broken remnants of all kinds will find their way to the stock-pot, and will not be thrown away until, by gentle stewing they have been made to yield to the utmost whatever of flavor and goodness they possessed. The liquor in which fresh meat has been boiled should always be used as stock.

CREAM SAUCE.

Heat 1 tablespoon butter; add 1 tablespoon flour and stir until perfectly smooth; then add gradually 1 cup of cold milk; let boil up once; season to taste with salt and pepper and serve. This is nice for vegetables, omelets, fish or sweetbreads. P. H.

APPLE SAUCE.

Pare, core and slice tart apples; stew in water enough to cover them until they break to pieces; beat to a pulp with a good lump of butter and plenty of sugar; serve cold. B. R. and P. C.

CRANBERRY SAUCE.

Place in sauce pan, little more than cover with water; cover and stew until skins are tender adding more water if necessary; strain through sieve; add $\frac{3}{4}$ pound sugar to every pound of berries; let simmer ten minutes; then remove from fire; do not strain unless you prefer it that way; serve with roast turkey or game.

MINT SAUCE.

2 tablespoons of mint chopped fine, $\frac{1}{2}$ cup vinegar, 1 tablespoon sugar; the addition of 3 tablespoons of the liquor from boiling lamb is an improvement.

CAPER SAUCE.

Beat to a cream 2 tablespoons of flour and $\frac{1}{2}$ cup butter, and pour upon it 1 pt. of boiling water; set the mixture over the fire and stir constantly until it becomes heated to the boiling point; season with a little white pepper and grain of cayenne; add 1 tablespoon of lemon juice and 3 tablespoons of capers. Miss Parloa.

DRAWN BUTTER.

Piece of butter size of an egg, 1 heaping tablespoon of flour, $\frac{3}{4}$ pt. boiling water, a trifle salt, a few leaves of chopped parsley; blend flour and butter; then add the boiling water, stirring constantly to make it smooth; boil one minute, salt to taste, and just before serving add parsley cut fine; serve in gravy boat.

TOMATO SAUCE.

1 large cup stewed tomato or the same quantity of the fresh fruit cut up fine, 1 tablespoon flour, 1 tablespoon butter, 1 tablespoon sugar, 3 whole cloves, 3 whole allspice, salt and pepper to taste; stew the tomato if fresh, twenty minutes, with the spices; if already cooked, thoroughly heat; rub through a wire sieve (the sieve should be fine enough to hold the seeds); add sugar, salt, pepper, and lastly the flour and butter rubbed to a cream together; boil up hard for a moment, stirring all the time, and serve.

BROWN SAUCE.

Cook 3 tablespoons butter until slightly browned; add 2 tablespoons flour mixed with $\frac{1}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper; brown the butter and flour; then add 1 cup stock or water.

WHITE SAUCE.

2 tablespoons butter, 2 tablespoons flour, 1 cup milk, $\frac{1}{4}$ teaspoon salt, few grains pepper; put butter in sauce pan; stir until melted and bubbling; add flour with seasonings and stir until thoroughly blended; pour on gradually the milk, adding about $\frac{1}{3}$ at a time; beat till smooth.

BROWN FLOUR.

Put a thick layer of flour into a baking pan and place in hot oven; watch and stir till flour is well browned all through; when cold put in jar and cover closely, it is then ready to use in making gravies and sauces.

EGG SAUCE NO. I.

To Drawn Butter Sauce add beaten yolks of 2 eggs and 1 teaspoon lemon juice.

EGG SAUCE NO. II.

$\frac{1}{4}$ pound butter mixed with 3 tablespoons flour; stir into it 1 pt. of boiling water; add 3 hard-boiled eggs chopped fine; season with salt, pepper and minced parsley; boil until thick as cream. A good sauce for meat, fish or fowl.

Mrs. Richards.

OYSTER SAUCE.

Heat and strain the liquor from 1 pt. oysters; add the oysters and cook until plump; remove oysters and make a sauce by adding butter, flour, oyster liquor and milk; add oysters and season with salt and pepper.

Boston Cooking School.

CELERY SAUCE.

Cook 3 cups celery cut in small pieces in boiling salted water until soft; drain, rub through a sieve and add to sauce.

TARTAR SAUCE.

1 tablespoon vinegar, 1 teaspoon lemon juice, $\frac{1}{4}$ teaspoon salt, 1 tablespoon Worcestershire sauce, $\frac{1}{3}$ cup butter.

Boston Cook Book.

LOBSTER SAUCE.

To Hollandaise sauce add $\frac{1}{3}$ cup lobster, meat cut in small dice.

HORSERADISH SAUCE.

3 tablespoons grated horse radish root, 1 tablespoon vinegar, $\frac{1}{4}$ teaspoon salt, few grains cayenne, 4 tablespoons heavy cream; mix first 4 ingredients and add cream beaten stiff.

Boston Cooking School.

HOLLAND SAUCE.

4 tablespoons vinegar, 4 peppercorns, $\frac{1}{2}$ teaspoon salt; let boil until reduced $\frac{1}{2}$; let cool; then add the well-beaten yolks of 4 eggs, 4 ounces butter and a little nutmeg; cook until thick as cream; take from fire; put it in another kettle of boiling water at back of stove and whip with egg beater until frothy, adding by degrees 3 tablespoons butter; when sauce is light and smooth it is ready to serve.

E. Detlefs.

WORCESTERSHIRE SAUCE.

A patent preparation sold by grocers.

BECHAMEL SAUCE.

Cook 2 slices onion and 4 slices carrot in 2 tablespoons butter for five minutes; then add 1 tablespoon flour, 1 cup water or stock; stir well for two minutes; add $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper and unbeaten yolks of 2 eggs.

E. Detlefs.

BROWN MUSHROOM SAUCE.

Mix well 3 tablespoons flour, $\frac{1}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper; add these to 2 tablespoons butter, previously browned in pan; stir till well browned; then add gradually 1 cup brown stock; boil

until smooth; then add $\frac{1}{2}$ can mushrooms; bring to a boil and serve.

WHITE MUSHROOM SAUCE.

Mix 1 tablespoon butter and 2 tablespoons flour in sauce pan over the fire; salt and pepper to taste; add liquor from 1 can mushrooms and cook until smooth; add $\frac{1}{2}$ cup cream; let come to a boil and then add the mushrooms; simmer gently for five minutes.

Mrs. A. R. Blood.

MUSHROOM SAUCE.

To make a pt. of sauce use 2 tablespoons of butter, 1 tablespoon flour; put over the fire and stir until brown; then put in $\frac{1}{2}$ pt. of water or chicken broth; $\frac{1}{2}$ pt. of essence of mushrooms; stir until the sauce is smooth; season with saltspoon salt, $\frac{1}{4}$ saltspoon pepper; put in the mushrooms and boil 3 minutes.

POULTRY AND GAME

Mrs. L. G. Noyes

Poultry includes all domestic birds suitable for food, except pigeon and squab, examples:—Chicken, fowl, turkey, duck, goose, etc. Game includes such birds and animals suitable for food as are pursued and taken in field and forest; examples:—quail, partridge, wild duck, plover, deer, etc. The flesh of game, with the exception of wild duck and wild geese is tender and contains less fat than poultry and is of fine flavor. Game meat is of dark color, partridge and quail being exceptions, and is usually cooked rare.

The great secret of cooking game is constant basting, it should be under done, red in the middle full of gravy, but not raw.

BOILED FOWL.

Dress, clean and truss a fowl; tie in a piece of cheesecloth, otherwise scum will settle on skin and discolor it; place in kettle half surrounded with boiling water; cover; cook slowly until tender, turning occasionally; add salt the last hour of cooking; serve with egg, oyster, or celery sauce.

ROAST CHICKEN.

When the chicken is nicely dressed fill it with a dressing made as follows: Take enough stale bread to fill the chicken and cut in very fine pieces; then put in a spider with 2 tablespoons of butter and brown slightly; when cool enough not to cook the egg, mix 3 eggs and enough milk to moisten nicely; pepper and salt to taste, and for those who desire it, sage is an improvement; put in the oven and roast until tender; baste often. Mrs. D. D. Reed.

BROILED CHICKEN.

Dress for broiling; sprinkle with salt and pepper and place in a well greased broiler; broil twenty minutes on a clear fire, turning so that all parts may be equally browned. The flesh side must be exposed to the fire the greater part of the time, as the skin side will brown quickly. Chickens are so apt to burn while broiling that many prefer to partially cook in oven; place chicken in dripping-pan, skin side down; sprinkle with salt and pepper; dot over with butter; bake fifteen minutes in hot oven; then broil to finish cooking.

MARYLAND CHICKEN.

Dress, clean and cut up chicken; sprinkle with salt and pepper; dip in flour, egg and crumbs; place in a well greased dripping-pan

and bake twenty minutes in a hot oven; basting often after first five minutes of cooking with $\frac{1}{3}$ cup of melted butter; serve with cream and mushroom sauce.

Miss Farmer

PRESSED CHICKEN.

An old chicken may be used for this. Place over a moderate fire and simmer gently until the meat falls from the bones; add 1 teaspoonful of salt when about half done. When done take the meat from the bones and cut into small pieces; put the skin and bones back into kettle and boil until the liquor is reduced to $1\frac{1}{2}$ pts.; then strain and season to taste with salt and pepper; mix this with the chicken; pour the whole into a mould and stand in a cold place over night. A light weight may be placed on top to press it together.

Mrs. Rorer.

CHICKEN TERRAPIN.

Melt 3 tablespoons butter, 2 tablespoons flour, $\frac{1}{4}$ teaspoon salt, a little pepper; add gradually 1 cup sweet milk; stir until it thickens; then add $1\frac{1}{2}$ cups of cooked chicken, cut fine, the yolks of 2 hard-boiled eggs also cut fine, the whites cut in $\frac{1}{4}$ inch pieces; cook two minutes longer and serve on toast.

E. Detlefs.

CHICKEN SMUTHERED IN MUSHROOMS.

Split 2 well grown, tender fowls down the back; place them breast upwards in a dripping pan; pour over them a large cupful of boiling water in which has been melted 2 tablespoons of butter; cover closely and roast in a steady oven until they are tender all through and a light, even brown, about one hour is required; baste at least every ten minutes; the two last times with clear butter; dish; keep hot while you make the gravy; use browned flour to thicken it and add 1 small can of mushrooms, cut up, each in three pieces; pour over the fowls and serve.

Mrs. Mark Jamieson.

CHICKEN a la PROVIDENCE.

Prepare and boil a chicken following receipt for boiled fowl. The liquor should be reduced to 2 cups and used for making sauce with 2 tablespoons each butter and flour, cooked together; add to sauce $\frac{1}{2}$ cup each of cooked carrots (cut in small pieces) and green peas; 1 teaspoon lemon juice, 2 eggs, salt and pepper; place chicken on hot platter, surround with sauce.

Mrs. L. G. Noyes.

CAPONS.

A caponed chicken is drawn, cleaned and singed in the same way as a common chicken. It may be roasted or boiled or stuffed with truffles, according to the receipts given for turkey. A capon thus prepared makes a very recherche dish.

CREAMED CHICKEN.

If year-old fowls, steam until tender, using the liquid for basting; cut up the chicken, using only choice pieces, or if used, bone and fill the backs with the bits of meat; bone the first joint, if used; lay all into a dripping pan and cover enough to keep it from browning; make an uncooked sauce of flour, water and butter, seasoned highly, the thickness of cream, and baste the chicken until tender; then sprinkle thickly with flour and let it brown, turning the pieces over in the sauce so that both sides will be nicely browned. Ten minutes before serving, pour in as much cream as will make the gravy the right thickness and keep turning the chicken in the gravy until ready to serve; after taking up the chicken, if the gravy is thick, thin with cream or water and strain, after cooking it up well. Serve the gravy separately.

Mrs. B. W. Rogers.

CREAMED CHICKEN.

Two 3-pound chickens or 1 4-pound, 1 can of mushrooms; boil chicken and pick up as for salad; blend 4 large tablespoons of butter with 5 even tablespoons of flour; heat 1 qt. of cream; add hot cream to butter and flour; stir until thickened; season with salt and pepper to taste; cook sauce and add to chicken and mushrooms; put into dish to bake and cover the top with bread crumbs and bits of butter; bake 30 minutes; serve in timbales, with a teaspoon of whipped cream on top when served.

Mrs. C. E. Bell.

CHICKEN PIE.

Cook chicken, having 4 cups of broth; to broth add 3 tablespoons butter, 3 tablespoons flour and a little pepper; reserve some of gravy for gravy dish, putting remainder over chicken.

CRUST.

2 $\frac{1}{4}$ cups flour, 1 $\frac{1}{2}$ teaspoonful salt, 2 teaspoons baking powder, 2 tablespoons butter; rub butter lightly into the flour; 1 egg well beaten, in which you add 1 cup milk; then add to the flour, either drop in or roll out and put in pan. Will bake in about 1 $\frac{1}{2}$ hour.

Mrs. James Roy.

CHICKEN PIE.

Boil 2 medium sized chickens; season well with butter, pepper and salt; cut in small pieces and place in a four-quart pan; then add 1 qt. sweet cream; cover with a crust made the same as for baking powder biscuit, only mixed with cream, instead of milk; if sour cream is taken use 1 teaspoon of soda instead of baking powder; salt crust a little; bake 3 $\frac{1}{4}$ of an hour.

Mrs. F. H. Rockwell.

CHICKEN en CASSEROLE.

1 chicken, 1 carrot, 1 qt. boiling water or stock, 1 teaspoon salt, 1 small onion, 1 saltspoon of pepper; cut vegetables and place in casserole with chicken on top; add water or stock and bake uncovered in a hot oven for $\frac{1}{2}$ hour; when chicken is nicely browned, add salt; cover the dish and bake slowly for one hour longer.

Rabbits, hares and all so-called inferior pieces of meat, may be cooked en casserole the same as chicken.

FRICASSEED CHICKEN.

Joint the chicken and put in a steamer; place over a kettle containing 3 qts. of boiling water; steam until tender; then put it in the kettle, in which leave 1 cupful of the drippings from the chicken; season with salt, pepper and a liberal piece of butter; then pour in 1 pt. of rich milk; when at boiling point, stir in $\frac{1}{2}$ tablespoon of flour mixed with a little cold milk, and when it begins to thicken remove from the fire; have ready baking powder biscuits freshly made; split in two and lay crust side down on a platter; pour chicken over and serve. Mrs. Fred Darling.

FRIED CHICKEN.

Cut chicken as for a fricassee; dredge each piece with salt, pepper and flour; fry slowly in bacon drippings or butter. If young, it will fry in $\frac{3}{4}$ of an hour. Mrs. Rorer.

SCALLOPED CHICKEN.

1 chicken, 1 can mushrooms, 3 or 4 sweetbreads cut into small pieces; mix until quite soft with white sauce; season with salt and pepper, Worcestershire sauce and a little onion; cover with bread crumbs; drop bits of butter over the top and brown in the oven.

WHITE SAUCE.

1 pt. milk, 3 tablespoons flour, 1 tablespoon butter; when the sauce is thick enough break an egg into it and mix thoroughly.

Mrs. J. B. Morgan.

DUCKS.

Ducks to be good must be young and fat, the lower part of the legs and webbing of the feet soft, the under bill, if the duck is young, will break easily.

ROAST DUCK.

Prepare the same as roast chicken and make a stuffing from 1 cup bread crumbs, 1 teaspoon of sage, 1 small onion cut fine, 1 large tablespoon butter, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper; serve with green peas and apple sauce. Ducks may also be stuffed with potato stuffing.

ROAST WILD DUCK.

Place on a rack in dripping pan; sprinkle with salt and pepper and cover breast with 2 very thin slices of fat salt pork; bake twenty to thirty minutes with fat in pan. Wild duck should be stuffed with apples pared and cut in pieces, and 3 small onions to improve flavor of duck; neither apples nor onions are to be served. If a stuffing to be eaten is desired, cover pieces of dry bread with boiling water, as soon as bread has absorbed water; press out water; season bread with salt and pepper, melted butter and finely chopped onion.

RED HEAD DUCK ROASTED.

In drawing the birds, cut a lengthwise slit over the crop; after the windpipe and appendages have been removed and the duck carefully washed and wiped with salt water, pass the head through this opening into the duck and pull it through the opening made in drawing between the drumsticks; skewer the head in place, salt, if desired, set in a very hot oven and let cook from eighteen minutes, for very rare, to forty minutes for well done; baste two or more times with butter melted in hot water.

B. C. S. M.

ROAST GOOSE.

The goose should not be more than 8 months old; the fatter the more tender and juicy the meat. A goose 4 months old is the choicest; kill at least 24 hours before cooking; cut the neck close to the back; beat the breastbone flat with the rolling pin; tie the wings and legs securely and stuff with the following mixture: 3 pts. bread crumbs, 6 ounces butter or part butter and part salt pork, 2 chopped onions, 1 teaspoon each of sage, black pepper and salt. Do not stuff very full, and stick openings firmly together to keep flavor in and fat out. If the goose is not fat, lard it with salt pork, or tie a slice on the breast; place in a baking-pan with a little water and baste frequently with salt and water some add onion and vinegar; turn often so that the sides and back may all be nicely browned; when nearly done baste with butter and a little flour; bake two hours, or more, if old; when done take from the pan, pour off the fat, and to the brown gravy left add the chopped giblets which have previously been stewed till tender, together with the water they have been boiled in; thicken with a little flour and butter rubbed together; bring to a boil and serve with currant jelly; apple sauce is a proper accompaniment to roast goose.

Mrs. J. H. S.

POTATO STUFFING.

2 cups hot mashed potatoes, $1\frac{1}{4}$ cups soft stale bread crumbs, $\frac{1}{4}$ cup finely chopped salt pork, 1 finely chopped onion, $\frac{1}{3}$ cup butter, 1 egg, $1\frac{1}{2}$ teaspoons salt, 1 teaspoon sage; add pork and onion last.

Miss Farmer.

GOOSE STUFFED WITH SAUERKRAUT.

Fill goose with sauerkraut; sew it up; place in a large kettle; cover with about 2 qts. of sauerkraut; cover the whole with boiling water and cook three hours; at the end of this time take out the goose; place in baking pan; baste with melted butter; dredge the breast thickly with flour; put it in a quick oven until a nice brown (about one hour); serve in a bed of the boiled sauerkraut.

BROILED GROUSE.

Split down the back and lard the breast; season inside and out with salt and pepper; place in a pan and cover closely with another pan inverted; place in oven and allow to remain twenty minutes, after which place on broiler and brown; allow a good sized piece of butter for each bird; melt in pan which came from oven, and pour over birds.

Mrs. A. D. Wood.

GROUSE LARDED.

Lard breast and insert 2 lardoons in each leg; truss and place on trivet in shallow pan; rub with salt; brush over with melted butter; dredge with flour and surround with trimmings of fat salt pork; bake $1\frac{1}{2}$ hour in a hot oven, basting 3 or 4 times; serve on hot buttered toast.

Mrs. L. G. Noyes.

GROUSE AND CHESTNUT STUFFING.

Stuff with a chestnut stuffing; lard the breast and legs; cover with pieces of salt pork and bake $\frac{3}{4}$ of an hour in hot oven.

Mrs. L. G. Noyes.

SQUABS.

Squabs are at their best when the flesh is pinkish and the birds short and fat, with soft legs and feet. When the flesh turns dark, they are squabs no longer. Young pigeons are good eating; broiling is the most popular method of cooking squabs.

HOT PIGEON PIE.

Bone the pigeons and brown them in hot butter; make a stew of them. When the birds are tender, pour the stew into a deep pan lined with pie paste; cover with a sheet of pie paste in which a few holes have been cut in the center; bake thirty minutes.

BROILED PIGEONS.

Split the birds down the back; lard with small strips of fat pork; place on a broiler and broil over a moderate fire for $\frac{3}{4}$ of an hour; serve on hot buttered toast.

ROAST QUAIL.

Dress and truss each bird; dust with salt, pepper and flour and place on a slice of bread in a roasting pan; cover each one with a thin slice of salt pork and cook in a hot oven about twenty minutes; garnish with toast points and serve with Brown Sweetbread Sauce. To $1\frac{1}{2}$ cups of rich, brown sauce, add $\frac{1}{2}$ sweetbread cut in pieces.

BROILED QUAIL.

Split down the back; lard the breast and broil the same as woodcock.

PANNED RABBIT.

Clean and cut into halves as in Fricassee of Rabbit; place in a baking pan; spread lavishly with butter; dust with salt and pepper; and bake in a quick oven one hour; basting every ten minutes.

Mrs. Rorer.

SQUIRRELS.

Squirrels may be fricasseed, broiled and panned precisely the same as rabbits.

BELGIAN HARE a la MARYLAND.

Separate at joints; sprinkle with salt and pepper; roll in flour, egg and bread crumbs; dispose in a well oiled dripping pan; bake in hot oven about $\frac{1}{2}$ hour; baste frequently after the first five minutes with bacon fat.

FRICASSEE OF RABBIT.

Dress the rabbit; wipe well inside and out with a wet cloth; then dry; cut down, splitting it into halves; then cut each into 4 pieces; finish the same as Fricassee of Chicken.

YOUNG HEN TURKEY.

Young hen turkeys are best for roasting; the legs should be black, the skin white, the breast broad and fat, and the shorter the neck the better. In the legs of fowls are ten or more tough tendons, which in cooking, particularly in roasting, become hard and bony. In turkeys these tendons are especially large and objectionable, but if these be drawn and the leg skewered close to the body, to avoid drying, the drumstick becomes almost equal in tenderness and delicacy to the second joint, a thing greatly to be desired by all those who enjoy the rich, dark meat of the fowl.

ROAST TURKEY WITH GIBLET SAUCE.

Clean and prepare exactly the same as Roast Chicken, using double the amount of stuffing and roasting fifteen minutes to every pound.

GIBLET SAUCE.

Pour off liquid in pan in which turkey has been roasted; from liquid skim off 6 tablespoons; return fat to pan and brown with 6 tablespoons flour; pour on gradually 3 cups stock in which giblets have been cooked; add giblets finely chopped; cook five minutes.

ROAST TURKEY WITH OYSTER STUFFING.

For a turkey weighing from 8 to 10 pounds, allow one loaf of stale bakers' bread, 1 qt. of oysters, 1 lemon, 2 roots of celery and $\frac{1}{4}$ pound of butter. It is taken for granted that the turkey is thoroughly cleaned and wiped dry before putting the stuffing in; crumble bread until very fine; season with pepper and salt; drain oysters, setting the liquor aside; now take a very sharp knife and peel off the outer rind of the lemon, being careful not to have any of the bitter and tough white skin left on; cut the peel in very small bits; chop the white part of the celery very fine, adding butter and juice of lemon; stir until thoroughly mixed; then proceed to stuff body and crop. A turkey of the size spoken of requires at least two hours baking, and should be basted frequently; the liquor of the oysters should be put in the pan when the pan is first set in the oven and this is to be used in basting. The giblets should be chopped fine and cooked in a basin on the top of the stove and when the gravy is made, add them to it. Mrs. Fred Sill.

CHESTNUT STUFFING.

3 cups French chestnuts, $\frac{1}{2}$ cup butter, 1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper, $\frac{1}{4}$ cup cream, 1 cup cracker crumbs; shell and blanch chestnuts; cook in boiling salted water until soft; drain and mash, using a potato ricer; add butter, salt pepper, cream and cracker crumbs.

TURKEY DRESSING.

2 loaves stale bakers' bread; cut in slices and toasted and buttered well; then moisten slightly with boiling water; then chop fine; add pepper, salt and poultry seasoning, and 2 teaspoons baking powder and 2 eggs last. Mrs. C. H. Meacham.

WILD TURKEY.

Make a stuffing from 2 cups stale bread, $\frac{1}{4}$ pound of salt pork, chopped fine, 1 teaspoon salt, $\frac{1}{4}$ teaspoon pepper; mix well together; stuff the body of the bird; truss; place in baking pan; cover the breast with thin slices of fat pork; put $\frac{1}{2}$ cup of water in pan and bake in a quick oven fifteen minutes to every pound; after one hour, cool the oven slightly; put 1 teaspoon of salt in the pan, and baste with melted butter every ten minutes at first, afterwards with its own gravy. Mrs. Rorer.

SADDLE OF VENISON

Wipe the venison well with a towel dipped in warm water; lard thickly with salt pork; place on a rack in dripping pan and roast in hot oven fifteen minutes to every pound, basting every ten minutes at first with melted butter and afterwards with its own drippings; when half done, season with 1 teaspoon salt and a few dashes of black pepper; add 2 tablespoons of flour to the fat in the pan in which it was roasted; stir until brown; add 1 pt. good stock; stir constantly until it boils; take from fire; add salt and pepper to taste, and 1 tablespoon of currant jelly and water cress; cover with buttered paper while roasting to prevent juice drying out. The shoulder may be roasted the same way.

VENISON STEAKS.

May be broiled and served the same as beefsteak with a simple dressing of salt, pepper and butter. Venison should always be cooked rare.

BROILED WOODCOCK.

Split down the back; lard the breast with fat salt pork and broil; have ready small pieces of buttered toast; lay each bird on a piece of toast, breast side down, and season with salt, pepper and bits of butter, just breaking the bone a little so seasoning will penetrate; then turn over and season top with salt, pepper and butter; set in oven a moment before serving; serve currant jelly with woodcock.
Mrs. A. D. Wood.

ROAST WOODCOCK.

Split down the back; lard the breast with fat salt pork; place birds in baking pan with a square of toasted bread under each bird; put them in hot oven; roast thirty-five minutes, basting every five minutes, the first time with melted butter and afterwards with the gravy in the pan.
Mrs. L. G. Noyes.

REED BIRDS.

May be prepared same as woodcock, broiled or roasted fifteen minutes.

E G G S

Mrs. Ralph Stone

“There is a best way of doing everything, even if it be to boil an egg.”—Emerson.

BAKED EGGS.

Butter a baking dish and line with bread crumbs; break in the required number of eggs; cover with grated cheese or not as preferred; season with butter, pepper and salt; cover with bread crumbs and place in hot oven until whites are “set.”

Mrs. John Siegfried.

BAKED EGGS.

Butter a deep plate thoroughly; add a little salt and pepper; break in the eggs and immerse them with sweet cream; put into the oven and bake five minutes or till the egg is “set.” Ready for the table.

Mrs. W. V. Hazeltine.

BOILED EGGS.

Put them in cold water and when it has boiled the eggs will be done, the whites being soft and digestible, as they are not when put on in boiling water.

Jennie Halliday.

SOFT BOILED EGGS NO. II.

Place the eggs in boiling water, 1 qt. for 3 eggs; remove from the stove and let stand covered from 8 to 10 minutes.

Mrs. Richards.

EGG BALLS.

Boil any number of eggs you wish ten minutes; drop in cold water; when cold, peel and cut egg in two, lengthwise; remove yolks and stir to a paste; stir in thoroughly the white of 1 egg; season with pepper and salt; stir again, form into balls the size and shape of a walnut; roll in flour and fry brown in hot butter; then place 1 ball in each half of white.

EGGS WITH CHEESE

For 5 eggs use 2 tablespoons grated cheese, 1 tablespoon butter, salt and pepper to taste; melt the butter; add the eggs; then the cheese, stirring until thick and smooth in a chafing dish.

EGGS BAKED WITH TOMATOES.

Select round tomatoes of uniform size; cut off the stem ends and take out enough of the pulp to leave a space as large as an

egg; sprinkle the inside with salt and pepper; drop into each an egg; place the filled tomatoes in a baking dish with a little hot water and bake about fifteen minutes or until the eggs are set, and the tomato is a little softened; serve on rounds of bread, browned in butter.

DEVEILED EGGS.

Boil as many eggs as are needed for twenty minutes; when cool enough to handle cut in halves lengthwise; extract the yolks and rub these to a paste with a little melted butter, some cayenne pepper (or white pepper if preferred), a little salt, and just a dash of vinegar; fill the whites with this and serve on a platter garnished with parsley.

Mrs. D. L. Gerould.

DEVEILED EGGS.

Boil 6 eggs 20 minutes; put into cold water; peel, cut in halves, slicing a little off one end so that the egg will stand up; remove the yolks; rub them to a smooth paste with a little melted butter, cayenne pepper, mustard and vinegar, with which fill the hollow in the whites; serve in bed of white cabbage, sliced, or use as garnish for meats.

Jennie Halliday.

EGG FONDUE.

6 eggs, 2 heaping tablespoons of parmesan cheese, $\frac{1}{4}$ teaspoon salt, 1 dash cayenne; beat the eggs with a fork until light; add the salt, pepper and cheese; put a tablespoon of butter in a frying pan, when hot turn in eggs and stir until thoroughly cooked and smooth; serve on squares of buttered toast.

KENTUCKY EGGS.

Bring $\frac{1}{2}$ pt. of new milk to a boil and stir into it 6 eggs, not beaten; cook slowly two minutes, stirring occasionally, salt to taste, dot with butter and serve on dry toast.

Household.

EGGS FOR LUNCHEON.

Boil some eggs twenty minutes; cut in halves and lay on a platter; prepare a drawn butter gravy and pour over the eggs.

Mrs. D. L. Gerould.

OMELET.

6 eggs, 1 tablespoon flour, 1 cup milk, a pinch of salt, beat the whites and yolks separately; mix the flour, milk and salt; add the yolks; add beaten whites; have buttered spider very hot; put in; bake in a quick oven five minutes.

Mrs. Hoffman.

HAM OMELET.

Make the same as plain omelet and as soon as it begins to thicken, sprinkle over it three tablespoons of finely chopped ham; roll and serve.

PLAIN OMELET.

3 eggs well beaten; stir into eggs about 1½ teaspoons flour, beating it smooth; then add a little salt and a large tumbler of milk; heat a spider or frying pan; melt in it a little butter to grease it well; pour in the omelet and bake in oven to a nice brown.

Mrs. J. Gleave.

TOMATO OMELET.

Have ready as much tomato as would be required for the meal; cook well and rub through a colander; season with butter, salt and pepper, a tablespoon of white sugar; make a nice omelet of 5 eggs. 1 cup milk; make in two rolls; lay on a platter and pour the tomato over it; send to the table hot.

Mrs. E. Rogers.

POACHED EGGS.

Nearly fill frying pan with boiling water; add a little salt and vinegar; break eggs, 1 at a time, into wet saucer; slip from this upon surface of water; cook slowly three minutes; take up with perforated skimmer; lay carefully upon buttered toast and serve immediately.

PICKLED EGGS.

Boil the eggs very hard; when cool cut in halves, lengthwise; sprinkle them plentifully with vinegar, to which has been added a little melted butter, pepper and salt.

Jennie Halliday.

POACHED EGGS WITH MUSHROOMS.

Take 1 can of mushrooms; place in a sauce pan with a tablespoon butter; season with teaspoon salt and pinch of white pepper; add 2 drops of lemon juice; cook for ten minutes; then thicken the sauce and prepare 10 poached eggs; pour the sauce on a platter; arrange the eggs around the dish; put the mushrooms in center and serve hot with toast.

SPANISH EGGS.

Cover the bottom of an earthen baking dish with well seasoned tomato puree; arrange on it poached eggs, leaving space to show red color; lay between the eggs whole small sausages already cooked, or sausages cut in inch lengths; place a bit of butter on each egg and set dish in the oven to heat it only.

STUFFED EGGS IN A NEST.

Cut hard-boiled eggs in halves, lengthwise; remove yolks and put whites aside; mash yolks and add half the amount of chopped ham and enough melted butter or cream sauce to make of consist-

eny to shape; make in balls size of original yolks and re-fill whites. Form remainder of mixture into a nest and pour 1 cup of white sauce (see index.) Sprinkle with crumbs and bake until crumbs are brown.

Miss Kopf.

SCRAMBLED EGGS.

Beat 5 eggs slightly with silver fork; add $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, $\frac{1}{2}$ cup milk; heat omelet pan; put in 2 tablespoons butter, and when melted turn in mixture; cook until of creamy consistency, stirring and scraping from bottom of pan.

SCRAMBLED EGGS WITH TOMATO.

Peel a large, firm tomato and chop it up small, with a bit of onion; put into a hot sauce pan with plenty of fresh butter; season to taste; stir until onion and tomato are thoroughly cooked; then pour in 4 well beaten eggs and stir quickly until the eggs are nearly set; serve on hot dish.

EGGS AND TOAST.

Make slices of milk toast and arrange on platter; use receipt for scrambled eggs, having eggs slightly underdone; pour eggs over toast; sprinkle with 4 tablespoons grated cheese; put in oven to melt cheese and finish cooking eggs.

EGGS ON TOAST.

Toast several slices of bread; poach the number of eggs required; butter the toast; lay eggs nicely over the top; moisten the toast with salted water in which the eggs are poached; serve hot.

VEGETABLES

Mrs. J. W. Kitchen

Many green vegetables contain materials physiologically suited to our needs; better by far take iron as contained in vegetable foods than from a bottle. People who cut from their diet the succulent vegetables are continually taking drugs to bring about the necessary natural conditions which might always be produced by the judicious and regular use of green vegetables.

Mrs. Rorer says: "All vegetables should be put over the fire to cook in actually boiling water. Green or top ground vegetables should have a teaspoonful of salt to each quart of water. Underground vegetables should be salted after they are tender."

Mrs. Farmer of the Boston Cooking School says all vegetables should be cooked in boiling salted water, except peas and beans, which should be salted the last half hour. When noted teachers thus disagree the modern cook may decide for herself and use salted or unsalted boiling water for cooking vegetables as "experience, the dear teacher," may dictate.

ARTICHOKES.

After washing well, soak in cold water $1\frac{1}{2}$ hour; boil in plenty of water with a little salt $1\frac{1}{2}$ hours; drain and serve with melted butter or slice into a dish and pour over vinegar.

Mrs. A. Ruhlman.

ASPARAGUS.

Boil five minutes; pour off water; add more, boiling hot; boil ten or fifteen minutes, letting the water nearly all boil out; then season with salt, pepper and butter; make a thickening of 1 teaspoon of flour mixed with a little milk and stir in; have toasted a few slices of bread; spread with butter and put in a dish and over them turn asparagus and gravy.

Mrs. T. W. McNett.

CREAMED ASPARAGUS.

Use only the brittle part of the stalks; wash and remove scales; cook in boiling salted water twenty minutes or until tender, the heads will cook first so pierce the stalk to see if tender; drain and place in a hot dish and pour over cream or a sauce made as follows:

CREAM SAUCE.

Place in granite stew pan 1 tablespoon butter, 1 tablespoon flour; rub together over the fire; when blended add 1 cup milk, stir over the fire until thick and smooth; season with salt and pepper.

Mrs. J. W. Kitchen.

ASPARAGUS ON TOAST I.

Serve creamed asparagus on buttered or milk toast.

ASPARAGUS ON TOAST II.

Boil the stalks in salted water twenty minutes; remove stalks to a warm place and let water boil down to about a teacup; add 2 tablespoons butter, and 2 tablespoons lemon juice; season with pepper; add salt if necessary; place slices of hot toast on a platter; add the asparagus stalks and pour over the dressing.

Berta T. Kitchen.

BAKED ASPARAGUS.

Prepare as for creamed asparagus; when boiled tender, place stalks in buttered baking dish; pour over the creamed dressing; sprinkle lightly with bread crumbs and put in oven for twenty minutes.

FRIED APPLES.

Wipe and halve 4 tart red apples; remove core; place in a hot skillet 1 tablespoon butter, $\frac{1}{2}$ cup boiling water and $\frac{1}{2}$ cup sugar; cover and let simmer for ten minutes; remove cover and brown on both sides.

Mrs. W. A. Mitchell.

FRIED APPLES.

Pare, core and cut in halves good, tart apples; lay in spider with a piece of butter the size of a walnut; sprinkle over them $\frac{1}{2}$ cup sugar; place in oven and fry until tender and nicely browned. When dishing, slip a knife under each one and slide onto platter; serve hot.

Mrs. G. P. Orr.

A GOOD BOILED DINNER.

4 hours before serving put meat in kettle of boiling water, enough to little more than cover; when it boils skim carefully; then let boil slowly. One hour before serving, add cabbage cut in quarters, turnips in slices, $\frac{1}{2}$ hour later whole potatoes. If corned beef is used no salt will be required; if fresh meat is preferred salt when adding potatoes.

BAKED PORK AND BEANS.

1 pt. beans soaked over night; put over fire and boil until softened; pour off water and add fresh from the teakettle; take 2 or 3 tablespoons molasses and a small piece of pork which has been standing in boiling water; bake in same kettle without cover until done, (about five hours); always add boiling water as needed while cooking.

Mrs. J. O. Parmlee.

BOSTON BAKED BEANS I.

Allow to every qt. of small white soup beans 1 pound of pickled pork; soak beans over night in cold water; in morning wash them well in a colander; put them on to boil in cold water; at the first boil drain the water off and cover them with fresh boiling water; score the rind of the pork and put it in with the beans; simmer the beans gently until the skin cracks; take out the pork and drain; put beans into a bean pot (an earthen pot or pipkin with a cover,) almost bury the pork in the center of the beans; add 1 teaspoon salt to 1 pt. of the water in which the beans were boiled; pour this into the pot and sprinkle with pepper; pour over the top of the beans 1 large spoon of molasses; put on the lid; then bake in a very moderate oven for six or eight hours.

Mrs. Rorer.

BOSTON BAKED BEANS II.

Same as above except the addition of 1 teaspoon of mustard to 3 tablespoons of molasses poured over the top. Claimed by some to be more digestible.

Mrs. Kitchen.

STRING BEANS.

Remove strings and cut in pieces 1 inch long; cook in boiling water until tender; drain and pour over cream or a cream sauce; season with butter, pepper and salt.

STRING BEANS, (GERMAN STYLE.)

Wash and string beans; put in bottom of kettle 2 tablespoons butter; cut into the butter 1 small onion or $\frac{1}{2}$ of a large one and let cook a few minutes, stirring constantly; add beans and pour over boiling water; cook slowly until nearly dry; season with salt and pepper to taste; diced bacon is sometimes used in place of butter, when preferred.

Mrs. R. Reese.

LIMA BEANS.

Soak 1 pound of lima beans one hour; cook slowly two hours, adding more water if necessary; season with salt, pepper and tablespoon of butter.

Mrs. R. H. Hall.

BEETS.

Growing beets will cook in one hour but in the winter beets should boil steadily two or three hours; when thoroughly done, peel and chop fine (or slice); put in hot dish and add 1 teaspoon of sugar, 3 tablespoons vinegar, a lump of butter, salt and pepper to taste.

Mrs. O. T. S.

BEET RELISH.

2 cups boiled beets cut in cubes, while hot mix with 2 table-spoons butter; season and pour over $\frac{1}{2}$ cup vinegar and $\frac{1}{2}$ cup cream; serve warm on a lettuce leaf.

Lizzie Anna.

BEET GREENS.

Do not separate the tops from the roots; wash carefully, examining every leaf; cook in boiling salted water until tender; drain in colander; remove skin from roots; cut coarsely; place in hot dish with butter size of a walnut; garnish with hard boiled eggs; serve with vinegar.

B. T. K.

BOILED CABBAGE.

Cut off outside leaves; cut in quarters and remove stalk; let stand in cold water for one hour; cook in boiling salted water from thirty minutes to one hour; a scant $\frac{1}{4}$ teaspoon soda will hasten the cooking and destroy the odor; drain and serve or chop and season with salt, pepper and butter.

BOILED CABBAGE, (GERMAN STYLE.)

Same as above with addition of small piece of salt pork to the kettle when boiling.

Mrs. R. S. O.

CREAMED CABBAGE.

Chop cabbage; boil in salted water until tender; add cream, butter, pepper and salt.

CREAM CABBAGE, (WILTED).

1 cup sour cream, 2 tablespoons sugar, 2 eggs, a little vinegar; scald the cream and eggs together and add vinegar to taste; chop or slice the cabbage; sprinkle with salt and pepper and wilt in the oven; then squeeze out the liquor from the cabbage and cover with the dressing.

Mrs. D. L. Gerould.

CREAM CABBAGE.

Beat the yolks of 2 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup vinegar, butter the size of an egg, salt and pepper, 1 teaspoonful mustard; put the mixture into a saucepan and stir until it boils; then stir in 1 cup sweet cream; let it boil and pour over the cabbage hot; or reserve the cream; whip, and pour over the cabbage last; mix in a few celery seeds.

Mrs. Whitecomb.

COLD SLAW I.

Select solid head of cabbage; slice very thin and place in cold water till crisp; dry in a towel and sprinkle sugar, (salt and pepper if desired) and pour over $\frac{1}{4}$ cup vinegar; toss with a fork and serve.

COLD SLAW II.

Cut cabbage very fine; season with pepper, salt and sugar; add vinegar enough to moisten all the cabbage and pour off any which may settle in the bottom of the dish; add enough whipped cream to dress it nicely; toss with a fork and serve. Mrs. J. Roy.

COLD SLAW.

Cut the cabbage very fine, salt and pepper to taste; take 1 cup of vinegar, scant cup of sugar and butter size of a walnut; boil a minute and add yolk of 1 large egg or 2 small ones beaten with $\frac{1}{2}$ cup cream; boil up once and pour over the cabbage while hot.

Mrs. M. E. Richards.

FRIED CABBAGE.

Slice the cabbage fine; put in spider with enough water to cover and 2 tablespoons pork grease; salt and pepper to taste; let the water all boil out and fry in the grease until a nice brown. Just before serving add vinegar to taste.

Mrs. Jane Allen.

A NICE WAY TO COOK CABBAGE.

After cooking the cabbage in salt water until tender, make a dressing as follows: Take a piece of butter the size of an egg, $\frac{1}{2}$ cup vinegar, a teaspoon mustard, a teaspoon sugar; when boiled stir in 3 well beaten eggs and pour over cabbage.

Mrs. Will Watson.

COOKED CABBAGE.

Shred the cabbage fine, put into an earthen kettle to cook; make a dressing with $\frac{1}{2}$ cup vinegar, 1 tablespoon butter, salt and pepper to taste and dredge with a little flour and 1 egg; stir all well together; set on the back of stove to cook slowly; add 3 good spoons of cream before taking from the fire. Serve hot.

Mrs. E. Rogers.

SCALLOPED CABBAGE.

1 qt. chopped cabbage; boil 20 minutes; butter a baking pan and alternate layers of bread crumbs and cabbage; season with pepper and salt and pour over cream sauce; bake twenty minutes.

Belle Brauman, Fostoria, O.

LADIES' CABBAGE.

Boil a firm, white cabbage fifteen minutes; change the water for more from the teakettle; when tender drain and set aside until cold; chop fine and add two beaten eggs, a teaspoon of butter, 3 tablespoons of rich milk or cream; stir all well together and bake in a buttered pudding dish until brown; serve hot.

Mrs. Willis Cowan.

STEWED CARROTS.

Boil whole until perfectly tender; then chop up fine; season with salt, pepper and butter; just before taking up pour over 1 cup of cream or milk.

Mrs. McNett.

FRIED CARROTS.

Boil until tender and chop; take $1\frac{1}{2}$ pound cold meat (ham is best) and 1 onion; chop up together fine; mix with the carrots; roll into balls; dip in eggs and fry in butter until a nice brown.

Mrs. A. Ruhlman.

FRIED CARROTS II.

Slice lengthwise and boil until tender in salted water; drain and fry in butter until brown.

STEAMED CAULIFLOWER.

Choose nice, white head; trim off outside leaves; open in places to remove insects which are found about the stalk and let lie with heads downward in salt and water for one hour, which will draw out the vermin; then put in steamer; cover tightly and steam until tender; serve whole with cream dressing turned over it.

Mrs. W. A. Mitchell.

STEWED CAULIFLOWER.

Cut into small clusters; lay in cold salt water $\frac{1}{2}$ hour; then drop them into boiling water and boil fifteen minutes; turn off most all the water and add 1 pt. of milk or cream, a lump of butter, pepper, salt and a little flour; let this come to a boil taking care not to scorch; arrange in a dish and pour the dressing over it.

Mrs. M. E. Rogers.

CREAMED CAULIFLOWER.

Remove leaves; cut off stalk; separate flowerets and soak thirty minutes in cold salted water; cook thirty minutes in salted water; drain and dress with cream; let come to a boil and serve.

Mrs. J. O. Parmlee.

BREADED CAULIFLOWER.

Trim leaves and wash well a good sized cauliflower; put 1 tea spoon salt in 4 qts. boiling water and add $\frac{1}{2}$ cup flour. This will take away nearly all the odor and leave the cauliflower white; boil cauliflower in this $\frac{1}{2}$ hour; drain so that no water is left in it; pass through a colander; soak 1 pt. white bread crumbs in warm milk; squeeze it well and pass through the colander; put in chopping bowl with the cauliflower; add the yokes of 3 raw eggs, 1

tablespoon butter, $\frac{1}{2}$ teaspoon salt and 1 saltspoon pepper; mix well together and finish by adding the whites of 3 eggs beaten very stiff; mix again lightly; butter a quart mould; pour the puree into it; have a sauce pan of boiling water so as to come within $\frac{1}{2}$ inch of top of mould; cook for forty minutes; remove from water; place a warm plate over top of mould and turn it over.

CREAM SAUCE.

Put $\frac{1}{2}$ tablespoon butter and $\frac{1}{2}$ tablespoon flour in a sauce pan; stir continually for three minutes over fire; then pour in slowly stirring meanwhile $\frac{1}{2}$ pt. boiled milk; season with a saltspoon of salt and $\frac{1}{2}$ saltspoon pepper and cook very slowly for a minute or until smooth; add $\frac{1}{2}$ pt. rich cream and cook four minutes; remove from fire; add $\frac{1}{2}$ tablespoon butter; cut in pieces; when the butter is melted pour the sauce over the cauliflower.

Mrs. A. R. Blood.

BOILED GREEN CORN.

Remove husks and silk; cook ten or twenty minutes in boiling water and serve or cut from the cob and season with butter and salt.

CORN OYSTERS.

To 1 cup grated raw corn add one well beaten egg, $\frac{1}{4}$ cup flour and salt and pepper to taste; drop by spoonfuls and fry in hot fat or drop on a well greased griddle.

Mrs. D. D. Reed.

CORN PUDDING NO. 1.

To 1 can of chopped corn or same quantity of scored and scraped raw corn; add 2 eggs slightly beaten, 1 tablespoon sugar, 1 teaspoon salt, $\frac{1}{8}$ teaspoon pepper, $1\frac{1}{2}$ tablespoons butter and 1 pt. of scalded milk; turn into buttered pudding dish and bake slowly one hour; cover for the first half hour.

Mrs. J. W. Kitchen.

BAKED CORN WITH CHEESE.

Same as corn pudding; cover with grated cheese and fine bread crumbs dotted with bits of butter; bake until brown.

OLD SOUTHERN CORN PUDDING.

$1\frac{1}{2}$ dozen ears corn, scored, then scraped from cob; add salt and red pepper to taste, butter size of a small egg and 1 cup thick sweet cream; butter a baking dish and add above mixture; bake in a quick oven.

Mrs. W. M. Lindsey.

SMOTHERED CORN.

Cut corn from the cob, put in frying pan with large piece of butter, add salt and pepper; cook twenty minutes, but adding no

water, stirring occasionally. The steam will cook it if well covered; when done add a few tablespoons of cream if at hand.

Mrs. Thomas.

CORN FRITTERS.

12 ears of corn scored, 3 eggs, 2 tablespoons flour, $\frac{1}{2}$ teaspoon soda, 3 tablespoons milk, 1 tablespoon butter, pinch of salt, drop on greased pan or griddle and fry.

Mrs. F. E. Sill.

CUCUMBERS.

Do not slice cucumbers into salted water as it hardens them and makes them indigestible. Just before serving peel and slice and send to the table with ice or season with pepper, salt and vinegar. (a few drops of onion juice may be added to the vinegar or onions may be sliced with the cucumber.

COOKED CUCUMBER.

Remove the peel and cook in boiling water until tender; slice and simmer in good brown gravy to which a very little chili vinegar has been added; allow them to remain seven or eight minutes; then serve.

Mrs. Malissa Thomas, Fostoria, O.

FRIED CUCUMBERS.

Dip slices of cucumbers into egg and bread crumbs and fry in butter or in hot fat until a nice brown.

Mrs. Schermerhorn.

STUFFED CUCUMBERS.

Pare cucumbers; cut in halves; hollow the centers and let stand in cold water for thirty minutes; to the part scooped out add bread crumbs, pepper, salt and a grating of nutmeg; put back in the shell and put small pieces of butter on top; place in a dish with a very little water or stock and simmer about forty minutes or until brown. Another stuffing:— $\frac{1}{2}$ cup cucumber, $\frac{1}{2}$ cup nuts, beaten white of one egg, salt and pepper.

DANDELIONS.

Carefully look over and wash thoroughly; remove roots, plunge into boiling salted water, (allowing 2 qts. water to a peck of dandelions); cook nearly an hour or until tender; season with salt, pepper and butter; garnish with hard-boiled eggs; serve with vinegar.

FRIED EGG PLANT.

Pare and cut in slices $\frac{1}{2}$ inch thick; season sifted bread crumbs with salt and pepper; dip each slice in beaten egg; roll in crumbs and fry brown.

Sarah E. Thomas.

STUFFED EGG PLANT.

Cook egg plant in boiling salted water for fifteen minutes; cut off one end and remove the pulp with a spoon; put 2 table-spoons butter in a pan; add 1 cup of bread crumbs, $\frac{1}{2}$ tablespoon chopped onion and the pulp (chopped); cook five minutes; season with salt and pepper, and if necessary moisten with a little stock or water; cool slightly and add a beaten egg; re-fill egg plant; cover with buttered bread crumbs and bake thirty minutes in a hot oven.

As Taught in Boston Cooking School.

Chopped walnuts or hickory nuts may be added to the stuffing.

EGG PLANT WITH CHEESE.

Alternate layers of sliced egg plants (boiled till tender); cream sauce and grated cheese, having crumbs and cheese on top; bake until brown.

HOMINY AS A VEGETABLE.

The large hominy requires soaking over night and cooking all day and is best when served the following day. When nicely seasoned with salt, pepper and butter it makes a most delicious winter vegetable and the oftener it is warmed over the better it is.

Mrs. Rorer.

LETTUCE.

Wash and arrange in a dish with 1 onion sliced, and sprinkle with salt, pepper and a little sugar; then take 1 cup vinegar and 3 tablespoons sweet cream and pour over. Mrs. A. Rublman.

LETTUCE.

Very nice when prepared as Cold Slaw II.

BOILED MACARONI.

Plunge $\frac{3}{4}$ cup macaroni broken in inch pieces into 2 qts. boiling water with 1 tablespoon salt; boil twenty minutes; drain in colander and pour over cold water to whiten it as well as keep the sections from adhering; re-heat in cream and add salt.

MACARONI AND CHEESE.

Boil macaroni as above; then place layer in buttered pudding dish; sprinkle with grated cheese; repeat; pour over white sauce; cover with buttered crumbs and brown.

MACARONI WITH TOMATO SAUCE.

Same as macaroni and cheese, except in place of white sauce use a tomato sauce.

THE SHELL OF AN EDAM OR PINEAPPLE CHEESE.

After all the cheese has been used fill the shell with boiled macaroni or spaghetti, in cream sauce; stand on a piece of oiled paper; bake a few minutes in the oven and serve in the shell. There is just enough cheese imparted by the toasting of the shell to give the most agreeable flavor to the macaroni. If care is taken one shell will answer for three or four bakings.

Mrs. Rorer.

STEWED MUSHROOMS.

Wash $\frac{1}{2}$ pound mushrooms; scrape stems and cut in slices; peel caps and break in pieces; plunge all into 3 tablespoons melted butter; cook for two minutes; sprinkle with salt and pepper and dredge with flour, add $\frac{1}{2}$ cup of hot water or stock; simmer for five minutes and serve.

CREAMED MUSHROOMS.

Cook same as stewed mushrooms; instead of adding hot water or stock add cream or cream sauce; serve on toast.

ONIONS BOILED.

Pare and boil whole about fifteen minutes and turn off water; add more hot water, enough to cover and boil down to about four or five tablespoons; salt, pepper and butter size of an egg and serve hot; add milk or cream, if desired.

Mrs. D. Cowan.

ESCALLOPED ONIONS.

Take 8 or 10 good sized onions; slice and boil tender; lay them in a baking dish, putting bread crumbs, butter in small bits, pepper and salt between each layer until dish is nearly full; cover top with bread crumbs and add milk or cream until dish is full; bake $\frac{1}{2}$ hour or until onions are tender.

ONIONS au GRATIN.

Same as above. When baked cover the top with a thick layer of grated cheese and return to the oven until melted and brown.

FRIED ONIONS.

Remove skins and slice; heat skillet very hot; melt 2 tablespoons butter or drippings; add the sliced onions and fry until tender, being careful not to burn; season with salt and pepper and serve.

B. T. K.

STUFFED ONIONS.

Parboil large onions in enough salted boiling water to cover for ten minutes; cool and remove centers; mash the centers and

mix with them finely chopped cold meat, stale soft bread crumbs and cream or melted butter enough to moisten; season with salt and pepper. Fill the onion shells and place in buttered shallow baking pan and bake in a moderate oven until onions are tender.

Mrs. M. A. Bliss.

OYSTER PLANT (SALSIFY.)

Wash, scrape and plunge in cold water to prevent discoloration; cut in inch sections and boil until tender in salted water; drain; season and add cream or cream sauce.

OYSTER PLANT FRITTERS.

Boil as above until tender; mash; season with salt and pepper; shape into little cakes and fry in butter till brown.

Mrs. D. Cowan.

BOILED PARSNIPS (MASHED.)

Wash and scrape parsnips; boil until tender; pour off water, salt, pepper and mash fine; put in a piece of butter size of an egg and serve in covered dish.

Mrs. A. Ruhlman.

PARSNIP CAKES.

Cook same as above; shape in little cakes and fry brown in butter.

FRIED PARSNIPS.

Wash and scrape; cut in slices lengthwise; boil in salted water fifteen minutes; drain and brown in a frying pan in butter. (Dip in egg and crumbs if desired.)

PARSNIP CROQUETTES.

Wash and scrape as many parsnips as required; boil in water till tender; drain; mash fine; season with salt, pepper and butter; add a well-beaten egg and 1 tablespoon flour; roll into little cakes and dip in egg and cracker dust and fry in butter.

Mrs. T. W. McNett.

PARSNIP OYSTERS.

Grate 3 large raw parsnips; add 2 beaten eggs, $\frac{1}{2}$ cup sweet milk, salt, pepper, a little butter and flour enough for a thin batter; fry on griddle in butter as pancakes.

Mrs. Ollie McClelland.

PARSNIP STEW.

Cut about half a pound of pork in small pieces; put in a kettle and boil 1 hour; then add potatoes and parsnips cut in little pieces, $\frac{1}{3}$ more potatoes than parsnips; boil another hour; keep plenty of

water in so that it will not stick to the kettle. A very good dish in the spring when parsnips are fresh. Mrs. G. C. James.

CREAMED PARSNIPS.

Wash, scrape and cut in small sections, discarding the woody centers; boil until tender in salted water; drain and pour over cream or cream sauce; season with salt and pepper and serve.

PEAS.

Shell, wash and let stand in cold water for an hour; cook in boiling water until tender and very little water should remain at this point; season with salt, pepper and butter; add cream or cream sauce if desired.

STUFFED PEPPERS.

Cut a slice from the stem end of nice sweet peppers; remove the seeds and parboil fifteen minutes; fill with equal parts of cold chicken or veal and softened bread crumbs; season with onion juice, salt and pepper; cover with buttered bread crumbs and bake thirty minutes; serve on toast with a brown gravy.

As Taught in Boston Cooking School.

STUFFED PIMENTOS.

Fill pimentos with mashed potatoes, seasoned as for the table; place in a hot oven for twenty minutes; handle carefully; serve hot.

OTHER FILLINGS FOR PEPPERS.

Rice and chicken, bread as for turkey stuffing, tomatoes and bread crumbs, creamed cauliflower with cheese, corn pudding, any cold chopped meat with bread crumbs; macaroni and cheese.

POTATOES.

Never buy potatoes of a farmer without being assured they were raised on high ground. Low ground potatoes will not cook up mealy nor will they become crisp when fried in deep fat.

BAKED POTATOES.

Select potatoes of uniform size; wash with a vegetable brush and remove any bad spots; place in pan of cold water for an hour or two; bake in a moderate oven about forty minutes or until tender. If the oven is too hot the skin will harden so that the steam from the center cannot escape making the potato soggy. If the oven is not hot enough the effect will be the same. When done roll the potatoes one by one in a napkin to make inside soft and flakey; serve in an uncovered dish.

POTATOES BOILED.

Clean thoroughly or peel very thin, potatoes of uniform size; let stand in cold water an hour or two; place in boiling salted water, (a tablespoon of salt to a quart of water) and boil until tender; drain; place on stove uncovered until dry and serve in uncovered dish.

BROWNEED POTATOES.

Prepare as for boiled potatoes; boil or steam fifteen minutes; then place in dripper where meat is roasting; baste each potato and bake until tender and brown, basting if necessary.

POTATO CAKES.

When sufficient mashed potatoes are left over, before putting them away to cool, make them into little flat cakes and when wanted fry in butter until brown. M. J. D.

CREAMED POTATOES.

Cut cold boiled potatoes in little dice; add them to a white sauce; keep at boiling point for ten minutes and serve.

Mrs. D. Cowan.

POTATO CHIPS.

Pare long potatoes; slice on vegetable slicer into cold water; let stand two hours, changing once; take from water and dry between towels; fry in deep fat, keeping in motion with a skimmer; drain on brown paper and sprinkle with salt.

POTATO CROQUETTES.

2 cups riced potatoes, 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, $\frac{1}{4}$ teaspoon celery salt, few grains of cayenne, few drops of onion juice, yolk of 1 egg, 1 teaspoon finely chopped parsley; mix ingredients in order given and heat thoroughly; shape and dip in crumbs; egg and crumbs again; fry 1 minute in deep fat, and drain on brown paper.

As Taught in the Boston Cooking School.

POTATO CROQUETTES EN SURPRISE.

Make potato croquette mixture, omitting parsley; shape in small nests and fill with creamed chicken, shrimps or peas; cover nests with croquette mixture; then roll in form of croquettes; dip in crumbs; egg and crumbs again; fry in deep fat and drain on brown paper.

As Taught in the Boston Cooking School.

DISKED POTATOES (FRENCH FRIED.)

Pare raw potatoes and cut in pieces lengthwise; soak in salt water 1 hour; fry in hot lard until tender and brown turning often; drain on brown paper; sprinkle with salt and serve.

Mrs. G. P. Orr.

ESCALLOPED (KENTUCKY POTATOES.)

Pare several raw potatoes and slice thin; lay in a dish in layers, sprinkling salt, pepper, a little flour and dots of butter between each layer; add hot milk until it may be seen through top layer; bake $1\frac{1}{4}$ hours or until potatoes are soft.

ESCALLOPED POTATOES II.

Cut enough cold boiled or baked potatoes into tiny squares to fill a quart baking dish; butter the dish and put in a layer of the potatoes; sprinkle with salt, pepper, bits of parsley, dot with butter and cover with white sauce; repeat until dish is full, omitting white sauce from top layer; dot the top liberally with butter; sprinkle with salt, pepper and crumbs, and pour over a cup of cream; bake thirty or forty minutes or until a nice brown.

Mrs. J. W. Kitchen.

FRIED POTATOES.

Slice cold-boiled potatoes into hot butter; season with salt and pepper and fry until browned, turning often.

FRIED (RAW) POTATOES.

Put raw potatoes through a meat chopper; put in a skillet 2 tablespoons butter to 2 cups of the potato; when very hot add the potatoes; season with pepper and salt; turn often and cook twenty or thirty minutes until browned through. Mrs. M. A. Bliss.

MASHED POTATOES.

Put potatoes through a ricer or mash them well, add butter, salt and pepper and hot milk or cream enough to heat well.

RICED POTATOES.

Same as above; after beating well put through ricer again into hot tureen and send to the table.

POTATO CASES.

To 1 pt. of mashed potatoes prepared as above, add 2 eggs and beat well; line small molds with the mixture; brush well with butter; then with fine bread crumbs; bake till brown; fill with any filling for patties.

LYONNAISE POTATOES.

Melt 2 tablespoons butter; season with salt and pepper; add 2 cups of sliced cold potatoes and cook until the potatoes have absorbed the butter, turning often, but do not allow them to brown; then add 1 tablespoon of butter in which 1 tablespoon of sliced onion has cooked for five minutes and when well mixed add $\frac{1}{2}$ tablespoon finely chopped parsley.

B. T. K.

OAK HILL POTATOES.

Four cold boiled potatoes, five hard-boiled eggs; put layer of potatoes cut thin in a buttered baking dish; sprinkle with salt and pepper; add a layer of eggs; repeat and pour over the whole $1\frac{1}{2}$ cups white sauce and cover with buttered cracker crumbs; bake till crumbs are brown, about twenty minutes. Sauce: 3 tablespoons butter, 3 tablespoons flour, $1\frac{1}{2}$ cups milk, $\frac{1}{4}$ teaspoon salt and a dash of pepper; serve hot.

Mrs. H. A. Booth.

POTATO PUFF.

2 cups mashed potatoes; stir in 2 tablespoons melted butter; beat with an egg beater to a white cream before adding anything else; then put in 2 eggs whipped very light and a cup of cream or milk, salt to taste. Beat all together and pour into a baking dish and bake in a quick oven till nicely browned.

Mrs. W. V. Hazeltine.

SACKED POTATOES.

Bake 6 potatoes as directed under baked potatoes; remove from oven; cut off an end and scoop out the inside with a teaspoon; mash; add 2 tablespoons butter, salt, pepper and 3 tablespoons of hot milk; then add whites of 2 eggs well beaten; beat till very light; re-fill skins and bake six or eight minutes in very hot oven. These are very good without the eggs, if enough hot milk is added to beat well.

B. T. K.

SOUR POTATOES.

Boil potatoes with skins on; pare and slice while hot; take $\frac{1}{3}$ as many onions and slice very thin; then fry some pork and leave about 1 tablespoon of the grease in spider and turn a teacup of vinegar in with it; salt and pepper the potatoes and onions, well mixed together and turn into the grease and let heat through; serve hot.

Mrs. Thompson.

BAKED SWEET POTATOES.

Prepare and bake as white potatoes.

SWEET POTATO BALLS.

To a pt. of hot rice or mashed sweet potatoes add 3 tablespoons of butter, $1\frac{1}{2}$ teaspoon salt, a little pepper and 1 beaten egg. If too dry to shape into balls add a little hot milk; roll the balls in flour and fry in deep fat and drain on brown paper.

As Taught in the Boston Cooking School.

SWEET POTATO CAKES.

Prepare as for mashed sweet potatoes; shape into flattened balls and brown in butter; see white potato cakes. B. T. K.

GLAZED SWEET POTATOES.

Wash and pare 6 medium sized sweet potatoes; cook ten minutes in boiling salted water; drain and cut in halves lengthwise; put in buttered pan and baste with syrup made of $1\frac{1}{2}$ cup sugar, 4 tablespoons water and 1 tablespoon butter; bake about twenty-five minutes, basting twice with remaining syrup.

Mrs. E. E. Allen.

SWEET POTATO CROQUETTES.

Follow recipe for Sweet Potato Balls, except to shape in croquettes.

CANDIED SWEET POTATOES.

Into a syrup of sugar and water, dip slices of cold boiled sweet potatoes; place on buttered tin and brown in oven.

SWEET POTATOES A LA CREOLE.

Peel five large sweet potatoes and cut in halves the long way; put in a deep baking dish; cover with milk; add $1\frac{1}{2}$ teaspoon of salt and a tablespoon each of butter and brown sugar; wet $1\frac{1}{2}$ cup of bread crumbs with a beaten egg; cover the potatoes with this and bake in a moderate oven about an hour. Mrs. Richards.

RADISHES.

Round radishes may be made attractive when cut to resemble tulips. After soaking in cold water, begin at the point and cut the skin $\frac{3}{4}$ the length of the radish until 6 incisions have been made; slip a pointed knife under the point of each section and return the radish to cold water where the sections of skin will curl back as far as cut, resembling the tulip.

BOILED RICE.

Wash 1 cup rice thoroughly and put in a double boiler containing 1 qt. boiling water and a level tablespoon salt; let water in un-

der kettle boil rapidly fifteen minutes; pour off any water not absorbed by the rice return to the kettle and cook twenty minutes longer. Rice cooked in this way will have every grain separate.

SAUER KRAUT.

Boil a piece of fresh beef or pork one hour; then put in the kraut and boil together two hours; add salt if necessary.

SPINACH.

Remove roots; look over carefully and discard all wilted leaves; wash in several waters. If very young and tender, put in a kettle or stew pan and heat gradually and cook slowly for thirty minutes in its own juices. Old spinach better be cooked in boiling salted water uncovered to retain green color; drain, chop, re-heat and season with salt, pepper and butter; garnish with slices of hard boiled eggs.

SUMMER SQUASH (STEAMED.)

If very young and tender cut in large pieces and steam thirty minutes. If older the skin has hardened, pare thinly; remove center and steam till tender; mash; season with butter, salt and pepper.

SUMMER SQUASH (BOILED.)

Cut in thick slices; boil in salted water until tender; drain in cheese cloth over colander and mash; season with butter, pepper and salt.

FRIED SUMMER SQUASH.

Follow recipe for Fried Egg Plant.

STEAMED WINTER SQUASH.

Quarter; remove center; place in steamer with the skin side up; steam one hour or until tender; scrape out the center; mash; season with salt, pepper and butter; if lacking in sweetness add less than a teaspoon of sugar.

BAKED WINTER SQUASH.

Cut squash in quarters or less, remove seeds and stringy portion; place in a dripping pan; bake two hours or until soft; remove from shell; mash and season with butter, salt, sugar and pepper.

Mrs. J. O. Parmlee.

SUCCOTASH (STRING BEANS.)

String, wash and cut the beans in $\frac{1}{2}$ inch pieces; place in stew pan of boiling water and boil until nearly tender, thirty or forty

minutes; then add corn cut from the cob, $\frac{1}{3}$ more corn than beans, and continue boiling slowly until both are tender at which time very little water should remain in the pan; season with butter, salt and pepper, five minutes before serving.

Mrs. Dwight Cowan.

SUCCOTASH (LIMA BEANS.)

$\frac{1}{4}$ pound dried lima beans; soak one hour in water; boil two hours (slowly); add 1 can corn; season with salt, pepper and butter.

Mrs. R. S. Hall.

BAKED TOMATOES.

Prepare as for stuffed tomatoes; add to the pulp an equal quantity of cracker crumbs; season with butter, pepper and salt and a little chopped onion; fill the shells; re-place the top slice and bake twenty minutes in hot oven.

M. J. D.

FRIED TOMATOES I.

Cut ripe tomatoes with the skins on into slices 1 inch thick, salt and sprinkle sugar on both sides; dredge with cracker crumbs; lay in hot fat of equal parts of butter and lard; fry on both sides till brown; remove carefully to hot platter; pour sweet cream into the fat from which the tomatoes have been removed and boil two minutes, stirring all the time and pour over the tomatoes on the platter.

Mrs. L. D. Wetmore.

FRIED TOMATOES II.

Same as above without dressing.

STEWED TOMATOES I.

Boil two large tomatoes in 1 coffee cup of water; season with salt and pepper to taste; when cooked add $\frac{1}{2}$ cup cream and let come to a boil; crumb two slices of bread in a deep dish and add a piece of butter the size of a walnut; pour over the cooked tomatoes and serve when hot.

Mrs. M. S. Ensworth.

STEWED TOMATOES II.

Wipe; pare; cut in pieces and cook slowly in stew pan for twenty minutes stirring occasionally; season with butter, pepper and salt.

SLICED TOMATOES.

Wipe; cover with boiling water; let stand one minute; remove skins and chill thoroughly; cut in $\frac{1}{3}$ inch slices and serve. When ice is not at hand remove skins without the use of boiling water.

SCALLOPED TOMATOES.

Cover bottom of a buttered baking dish with buttered cracker crumbs; add a layer of tomatoes peeled and sliced (or the solid part of a can of tomatoes); season with butter, pepper and salt, and cover with buttered crumbs; bake in a hot oven until crumbs are brown.

Berta T. Kitchen.

STUFFED TOMATOES.

Wipe and remove thin slices from stem end of 6 medium sized tomatoes; take out seeds and pulp; sprinkle inside of tomato with salt; invert; and let stand $\frac{1}{2}$ hour; cook five minutes two table-spoons butter with $\frac{1}{2}$ tablespoon finely chopped onion; add $\frac{1}{2}$ cup finely chopped cold cooked chicken or veal, $\frac{1}{2}$ cup stale bread crumbs, tomato pulp and salt and pepper to taste; cook five minutes; then add 1 egg slightly beaten and cook one minute, and re-fill tomatoes with mixture; place in buttered pan; sprinkle with buttered cracker crumbs and bake twenty minutes in a hot oven.

As Taught in the Boston Cooking School.

ROAST TOMATOES.

Cut a slice off the top of fine large ones; take out most of the inside; fill with a rich dressing as for chicken; replace the top and place in a pan without water; roast in oven $\frac{3}{4}$ of an hour or until done; sprinkle sugar over and serve.

Mrs. H. G. Eddy.

STEWED GREEN TOMATOES.

Peel and slice 5 or 6 green tomatoes; also 3 onions; put in spider with onions at the bottom with enough water to cook; when done turn off water, if any remains; season with salt, pepper and butter the size of an egg and a little milk or cream.

Mrs. T. W. McNett.

FRIED GREEN TOMATOES.

Slice tomatoes thin and cover with salt; let stand $\frac{1}{2}$ hour; then dip in flour and fry in butter.

Mrs. L. G. Noyes.

SALADS AND DRESSING

Mrs. E. E. Allen

Salads made of greens should always be served crisp and cold. The vegetables should be thoroughly washed, allowed to stand in cold or ice water until crisp, then drained and spread on a towel and set aside in a cold place until serving time. Dressings may be added at table or just before sending to table. If greens are allowed to stand in dressing they will soon wilt. It should be remembered that winter greens are raised under glass and should be treated as any other hot house plant. Lettuce will be affected by a change of temperature and wilt just as quickly as delicate flowers.

Canned or cold cooked left over vegetables are well utilized in salads, but are best mixed with French dressing and allowed to stand in a cold place one hour before serving. Where several vegetables are used in the same salad they should be marinated separately, and arranged for serving just before sending to the table.

Meat for salads should be freed from skin and gristle, cut in small cubes, and allowed to stand mixed with French Dressing before combining with vegetables. Fish should be flaked or cut in cubes.

Where salads are dressed at the table, first sprinkle with salt and pepper, add oil, and lastly, vinegar. If vinegar is added before oil, the greens will become wet, and oil will not cling, but settle to bottom of bowl.

To Marinate:—The word marinate used in cookery, means to add salt, pepper, oil and vinegar to a salad ingredient or mixture and let stand until well seasoned.

SALAD DRESSINGS

BOILED DRESSING I.

1 teaspoon mustard, $\frac{2}{3}$ cup sweet milk, 1 teaspoon salt, $\frac{1}{2}$ cup vinegar, 3 teaspoons sugar, butter size of an egg, yolks of 3 eggs; cook in double boiler; when cold add $\frac{1}{2}$ cup cream whipped.

Mrs. James O. Parmlee.

BOILED DRESSING II.

4 tablespoons butter, 1 tablespoon flour, $\frac{1}{2}$ teaspoon salt, 2 teaspoons sugar, 1 teaspoon mustard, (heaping), 3 eggs, 1 cup milk, $\frac{1}{2}$ cup vinegar; let butter get hot in pan; add flour; stir until smooth; add the milk and let boil; beat all other ingredients together and add to boil. If too thick add juice of lemon, or a little cream when cold.

Mrs. W. H. Hegerty.

BOILED DRESSING III.

1 teaspoon dry mustard in 1 tablespoon boiling water, 1 tablespoon sugar, 1 tablespoon melted butter, 1 saltspoon salt, 1 tablespoon flour, yolks of 3 eggs, $\frac{1}{2}$ cup vinegar, cayenne pepper; beat the eggs; add the rest of the ingredients except the vinegar and beat thoroughly; add the vinegar which has been heated, and cook all together in a double boiler until thick; add to taste whipped cream, when used. Mrs. C. T. Conarro, Mrs. W. J. Richards.

BOILED DRESSING IV.

4 tablespoons butter, 3 tablespoons flour, 1 tablespoon sugar, 1 tablespoon salt, 1 heaping tablespoon mustard, a pinch of cayenne pepper, 1 cup milk, $\frac{1}{2}$ cup of vinegar, 3 eggs; let butter get hot in a sauce pan; add flour and stir until smooth, being careful not to brown; add the milk and boil up; place the sauce pan in another of hot water; beat eggs, salt, pepper, sugar and mustard together and add vinegar; stir this into the boiling mixture and stir to the consistency of soft custard.

Mrs. S. P. Schermerhorn, Mrs. E. E. Allen.

CREAM DRESSING.

1 tablespoon sugar, $\frac{1}{2}$ cup vinegar, 1 tablespoon flour, 2 eggs, $\frac{1}{4}$ teaspoon mustard, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ teaspoon salt, 1 cup cream, whipped; mix dry ingredients; add beaten eggs, vinegar and butter; cook in double boiler until thick, and when cold add whipped cream.

Miss Mary White, Mrs. Hilda Wood Jacobs.

CREAM DRESSING II.

Yolks of 4 eggs, very thoroughly beaten, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ teaspoon mustard, 1 tablespoon sugar, $\frac{1}{2}$ cup melted butter or salad oil; set the mixture in a vessel of hot water and let simmer until it is thick and smooth; then salt to taste; let cool and bottle for use.

Mrs. Seofield.

CREAM DRESSING III.

Will keep for weeks. Yolks of 8 eggs or 4 whole ones, 1 teaspoon salt, 1 teaspoon mustard, $\frac{1}{2}$ cup sugar, 1 teaspoon black pepper, 2 tablespoons flour, $1\frac{1}{2}$ pts. vinegar, 1 cup butter, cayenne pepper; mix thoroughly adding vinegar and butter last; let come to a boil and when cold, thin as you use, with a little cream.

Mrs. William Bashline.

FRENCH DRESSING I.

$\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon paprika, 2 tablespoons vinegar, 4 tablespoons olive oil; mix in covered can and shake till foamy.

Mrs. James O. Parmlee.

FRENCH DRESSING II.

Yolk of 1 egg, 2 tablespoons vinegar, 3 tablespoons of olive oil, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ of pepper; beat the yolk very light; put salt and pepper in a bowl; add gradually the oil; rub and mix until the salt is thoroughly dissolved; then add by degrees the vinegar; stir continually for one minute and it is ready for use; use the white wine vinegar.

Mrs. Trunkey.

FRUIT SALAD DRESSING.

Slightly beat 2 eggs in a bowl (richer if yolks of 4 eggs are used); add a little salt, cayenne pepper, dry mustard, 1 teaspoon sugar and $\frac{1}{2}$ teaspoon cornstarch; mix until very smooth; heat 4 tablespoons mild vinegar; when hot drop little by little into the mixture in the bowl, beating all the time; return to stove and stir until thick; remove from stove and add, while hot, 1 large tablespoon butter and beat until very light, and cool; when ready for use, add $\frac{1}{2}$ pt. cream whipped very stiff, and stir into dressing.

Mrs. Copeland.

OIL MAYONNAISE.

Have all ingredients and dishes cold. $\frac{1}{4}$ teaspoon mustard, 1 teaspoon salt, cayenne, yolks of 2 eggs, 3 teaspoons lemon juice, 1 cup olive oil; mix dry ingredients; add to beaten yolks; then add a few drops of oil, beating with an egg beater or wooden spoon; then add alternately the lemon juice and remainder of oil, beating steadily until all has been added. (Lemon thins the mixture, oil thickens it.) Do not allow it to get too thin as it is apt to curdle. If the dressing should curdle start with a fresh yolk, adding the curdled dressing to it slowly, and alternating it with some of the acid. Be-
fore using thin mayonnaise with thick whipped cream.

Mrs. Hilda Wood Jacobs.

OIL MAYONNAISE II.

2 cups best olive oil, yolk of 1 egg, juice of 1 lemon, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon mustard, $\frac{1}{8}$ teaspoon red pepper place a bowl in pan of ice water; put egg, seasoning and strained lemon juice in bowl and beat together, (using Dover beater); then add oil slowly and beat rapidly. The result is a bowl of stiff Mayonnaise in ten minutes.

Flora B. Smith.

LOBSTER SALAD DRESSING.

4 eggs, 1 tablespoon sugar, 2 tablespoons butter, 1 of salt, 2 of vinegar, 1 of mustard; beat the whites of the eggs separately and add last; cook in a bowl set in a kettle of water. Mrs. Parker.

SAUCE TARTARE.

To $\frac{1}{2}$ cup oil dressing, add 1 teaspoon each of chopped olives, pickles, capers, parsley; may use tarragon instead of lemon in dressing.
Mrs. Hilda Wood Jacobs.

SALAD DRESSING.

Beat yolks of 8 eggs until thick and lemon colored; drop 3 tablespoons olive oil in slowly, beating continually; add $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup vinegar and juice of 1 lemon slowly; cook in double boiler until it coats a spoon; remove from range and sift in the following which have been thoroughly blended, 4 level teaspoons salt, $1\frac{1}{2}$ tablespoons mustard, $\frac{1}{2}$ teaspoon white pepper, $\frac{1}{8}$ teaspoon red pepper, 3 tablespoons powdered sugar. This dressing should be thinned with whipped cream.
Mrs. C. L. Clough.

SOUR CREAM DRESSING.

$\frac{1}{2}$ cup thick cream, 3 tablespoons vinegar, $\frac{1}{4}$ teaspoon salt, few grains of pepper; beat cream until stiff; add other ingredients slowly beating all the time.
C. L. A.

SALAD DRESSING FOR SALMON.

1 teaspoon mustard, 1 teaspoon sugar, 1 teaspoon salt, a little pepper, $\frac{3}{4}$ cup melted butter, 3 eggs, 1 cup rich milk or cream, $\frac{1}{2}$ cup vinegar; put dry ingredients in bowl and moisten with hot water; then add melted butter, eggs beaten light and milk; lastly the vinegar; set bowl in pan of boiling water and cook until thick as custard, stirring all the time.
Mrs. Edward Lindsey.

SALADS**APPLE AND CELERY SALAD.**

Take equal parts of crisp celery cut into lengths, and tart apples scooped from the skin and chopped rather fine. Both should be chilled thoroughly before mixing. At serving time sprinkle lightly with salt and toss them together. Use either French Dressing, or Mayonnaise.
Mrs. Siegfried.

BEAN SALAD, GERMAN.

1 qt. of string beans, 1 onion, 3 tablespoons of ham or pork fryings, $\frac{1}{2}$ cup of vinegar; boil the beans in salted water until tender; pour off the water; slice the onion fine and add to the beans; pour over this a dressing made of the vinegar and ham fat; add salt and pepper to taste and mix thoroughly.

BEET SALAD.

Dice cold boiled beets and an equal quantity of celery; mix with either oil or cooked mayonnaise, and serve on lettuce.

Mrs. Florence S. Wood.

BEET SALAD.

To 1 can of Strawberry Beets, cut in $\frac{1}{2}$ inch cubes; add 1 pound shelled pecans, broken in pieces; serve with boiled salad dressing; garnish with finely shredded red cabbage. Beets should be marinated and seasoned with French Dressing before mixing with nuts.

Elizabeth J. Clough.

CABBAGE SALAD.

Shred finely a small white cabbage and let stand in ice water one hour; drain and dry as much as possible in a cloth; then add a small quantity of shredded sweet pepper or onion and celery; use sour cream dressing or mayonnaise.

Mrs. E. E. Allen.

CABBAGE AND APPLE SALAD.

2 cups chopped cabbage, 1 cup chopped tart apples, 1 cup walnut meats broken in pieces; mix with cream dressing and serve immediately.

Mary E. Kopf.

CANTALOUPE SALAD.

Cut the meaty inside of a ripe cantaloupe in cubes; dust slightly with salt, paprika and cinnamon; put this in a jar next the ice for several hours; when ready to serve, put a little cream cheese through the ricer over the cantaloupe, which is already on lettuce, and serve with Oil Mayonnaise and Whipped Cream.

Mrs. McCullough.

CELERY AND PINEAPPLE SALAD.

Cut pieces of canned pineapple into small dice; chop fine an equal amount of crisp celery; mix thoroughly with a cream dressing; serve on lettuce and garnish with pecan meats.

C. A.

CELERY AND STRING BEANS.

Boil string beans if very young whole, if not, in halves; when cold add diced celery, using more beans than celery; serve with Oil Mayonnaise or French Dressing.

Mrs. James O. Parmlee.

CHEESE SALAD.

Make small balls of Neufchatel cheese seasoned with cayenne or paprika and served with French or Cream dressing in the hearts of lettuce leaves.

Mrs. Allen.

CHERRY SALAD.

Remove pits from California cherries, both red and white if preferred and fill cavities with blanched hazel nuts; arrange on heart leaves of head lettuce and serve with French dressing to which has been added some of the cherry juice.

Mrs. C. L. Clough.

CHICKEN SALAD.

To 2 qts. of cut chicken add 3 pts. celery. After the chicken is boiled and perfectly cold, remove skin and cut into dice; use shears for cutting as it is more uniformly and quickly done, using only the white meat if you want it very nice; after you have cut it, stand in a cold place until wanted; wash and cut the white parts of celery into pieces about $\frac{1}{2}$ inch long, throw them into a bowl of cold water, and also stand away until wanted. When ready to serve, dry the celery and mix with the chicken; dust lightly with salt, white or cayenne pepper, and mix with oil mayonnaise; cooked dressing; or equal quantities of both with whipped cream.

Mrs. Allen.

CHICKEN SALAD.

1 qt. chicken meat, 3 tablespoons vinegar, 1 tablespoon oil, 1 generous teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 pt. celery, Mayonnaise dressing; free the cold cooked chicken of skin, fat and bones, and cut it in cubes; put 1 qt. of the meat in a bowl with a marinade made by mixing vinegar, oil, salt and pepper; stir well and place in the refrigerator for one hour or longer; cut in thin slices enough of the white, tender part of celery to make a generous pint; wash this in cold water, and put it in the refrigerator with pieces of ice on top. At serving time remove the ice and drain all the water from the celery; mix the celery with the chicken, and add 1 pt. of mayonnaise dressing.

C. L. A.

CUCUMBER SALAD.

6 cucumbers sliced very thin; add a large tablespoon salt; mix well; let it stand two hours; drain and rinse in ice water; add 3 onions sliced very thin; then 6 tablespoons sour cream beaten a little, 6 tablespoons vinegar, pinch white pepper; serve at once very cold.

Mrs. Hoffman.

CUCUMBER SALAD.

6 cold boiled potatoes, 2 large onions; slice potatoes and onions; throw salt and pepper over them, just enough to season them; let stand a few hours; about $\frac{1}{2}$ hour before serving; slice 6 medium size cucumbers with the above; serve with boiled dressing.

Mrs. Booth.

EGG SALAD.

Take as many eggs as needed; boil them until perfectly hard, almost $\frac{1}{2}$ hour; take out the yolks carefully; chop the white very fine; arrange lettuce leaves or cress on a dish, making nests of the whites of eggs, and put 1 yolk in each nest; sprinkle French dressing over the whole.

Mrs. Fletcher Parker.

EGG SALAD.

Cut 4 hard boiled eggs in halves crosswise in such a way that tops of halves may be cut in small points; remove yolks; mash, and add an equal amount of finely chopped cooked chicken; moisten with oil dressing; shape in balls, size of original yolks, and refill whites; arrange on lettuce leaves and serve with oil dressing.

ENDIVE WITH BACON.

Make a bed of endive with onion sliced fine over it; cut bacon in dice; place in frying pan and fry slowly. When ready to serve, scatter bacon over onion and endive and use either French dressing or from frying pan pour off part of fat; add some vinegar; let boil up and use as dressing.

Mrs. J. O. Parmlee.

FRUIT SALAD.

3 oranges cut up and drained well in a sieve, 1 pt. pineapple, canned or fresh, drained, 1 pound Malaga grapes cut in halves and seeds removed, 1 pound English walnuts, (in shell.) Use Fruit Salad dressing.

Mrs. P. P. Leche.

FRUIT SALAD.

Partly fill glass with bananas and oranges cut in slices; garnish with a little cocoanut, 2 or 3 cherries and a nut or two, and pour over them a dressing made of the juice of 2 lemons, 4 tablespoons sugar, 2 teaspoons almond extract, 4 tablespoons water; stir these over the fire until sugar dissolves; when cold, pour over the salad.

Mrs. David H. Siggins.

GRAPE FRUIT SALAD.

Pare two grape fruit; divide sections and separate membrane and pulp; break into large pieces; place in colander and let drain into earthen dish, take 1 package of lemon Jellycon and pour on small cup boiling water; when cool add juice from grape fruit; pour into shallow pan and when firm cut in inch pieces; serve with sections of fruit, either in shell or on bed of head lettuce with one spoon of oil mayonnaise.

Mrs. James O. Parmlee.

GRAPE FRUIT SALAD.

Separate the grape fruit into sections; with scissors snip the membrane encasing the sections, and carefully peel it from the pulp; arrange 3 or 4 of these sections in a circle on lettuce leaves, in center put teaspoon or more of mayonnaise dressing.

Mrs. A. R. Blood.

GRAPE FRUIT AND CELERY SALAD.

Cut the grape fruit into quarters; remove the pulp rejecting all skin and pith, and mix with an equal quantity of diced, white cel-

ery; fill each boat-shaped section of the shell with this mixture, covering with a light mayonnaise, and garnishing with ripe and green olives, stoned and halved.

Mrs. J. P. Jefferson.

LETTUCE AND ONION.

Lettuce cut fine with the shears; put in a plate and add a little onion cut up fine; cover with a French dressing, 2 tablespoons olive oil and a little salt and red pepper to 1 tablespoon vinegar is the proportion; 2 tablespoons of this mixture is enough for one plate and one can plan accordingly.

F. B. S.

LETTUCE AND SWEET PEPPER.

Cut lettuce with shears; remove seeds and top from red sweet peppers and cut in same way; serve pepper on lettuce with French dressing.

LOBSTER SALAD.

Select heavy small lobster, rather than large ones; put them in warm water and let boil about $\frac{1}{2}$ hour; take from the shells and claws all the meat that is eatable; cut it in blocks and let it cool thoroughly; use lobster dressing, also thoroughly cold; when ready to serve, make a nest of lettuce on the dish; mix a part of the dressing with the cut lobster; place it in the dish; cover it with the remaining dressing; garnish with small tufts of lettuce and with the smaller claws.

Mrs. F. Parker.

LOBSTER SALAD.

Remove lobster meat from shell; cut in $\frac{1}{2}$ inch cubes, and marinate with a French dressing; add an equal quantity of celery cut in small pieces, kept one hour in cold or ice water; then drained and dried in a towel; moisten with any cream or oil dressing; arrange on a salad dish; pile slightly in center; cover with dressing; sprinkle with lobster coral forced through a fine sieve, and garnish with a border of curled celery.

Mrs. Allen.

PEAR SALAD.

Remove the blossom end, and core as many pears as there are persons to serve; slice cross ways, and keep together as a whole pear with stem in top; place each pear on lettuce and serve with French dressing.

Mrs. Hilda Wood Jacobs.

PECAN AND MALAGA GRAPES.

Seed Malaga grapes without separating the halves and put a pecan nut meat into each grape; serve on lettuce with French dressing or cooked if preferred.

C. L. A.

POTATO SALAD.

Steam $\frac{1}{2}$ dozen large potatoes; cut in slices and prepare a dressing of vinegar, oil, mustard, hard boiled eggs and minced onion; season with pepper and salt and pour over the potatoes.

Mrs. Parker.

POTATO SALAD.

1 qt. cold boiled potatoes cut in small pieces, nearly the same amount of celery; 4 hard boiled eggs cut fine, and 3 medium sized onions chopped fine; mix all together; season with salt and pepper; use Oil Mayonnaise; garnish with hard boiled eggs and bleached celery tops; lettuce can be substituted for celery if preferred.

Mrs. A. D. Wood.

RUSSIAN SALAD.

Take equal quantities of cold potatoes cut in $\frac{1}{2}$ inch cubes, celery, whites of hard boiled eggs, and pecans; mix with a cream dressing; serve on lettuce with some of the yolks of the eggs, which have been put through a ricer, as garnish for the top.

Mrs. Hammond.

SALMON SALAD.

Flake 1 can steak salmon; dice 1 cucumber and cut 1 bunch of celery very fine; mix together and serve with salmon salad dressing.

Mrs. Edward Lindsey.

SALMON SALAD.

Set a can of salmon in a kettle of hot water; let it boil twenty minutes; take from the can and put in a dish; pour off the juice or oil; put a few cloves in and around it; sprinkle salt and pepper over; cover with cold vinegar, and let it stand one day; prepare dressing as follows: Beat the yolks of 2 raw eggs with the yolks of 2 eggs boiled hard, mashed fine as possible; add gradually 3 tablespoons of melted butter, or the best salad oil, 1 tablespoon of mustard, a little salt and pepper, (black or cayenne), and vinegar to taste; beat the mixture a long time; (some persons like the addition of lemon juice and a little brown sugar.) cover the salmon thickly with a part of the dressing; tear up very small the crisp inside leaves of lettuce; add to the remainder of the mixture, and pour over; garnish with crisp lettuce leaves. Mrs. Fred Darling.

SHRIMP SALAD.

Use fresh or canned shrimp, if in can cover with ice water twenty minutes; drain thoroughly; remove intestinal veins and break in pieces; moisten with cream dressing and arrange on lettuce

leaves; put a spoon of dressing on each and garnish with whole shrimp, olives and capers.
Mrs. Allen.

SPINACH SALAD.

Pick over; wash and cook $\frac{1}{2}$ peck spinach; drain and chop finely; season with salt, pepper and lemon juice, and add 1 tablespoon melted butter; butter slightly small tin moulds and pack solidly with mixture; chill; remove from moulds, and arrange on thin slices of cold boiled tongue cut in circular pieces; garnish base of each with a wreath of parsley, and serve on top of each sauce tartare.
Mrs. Hilda Wood Jacobs.

SWEETBREAD AND CUCUMBER SALAD.

Parboil a pair of sweetbreads, with bay leaf, twenty minutes; drain, and when quite cold cut in $\frac{1}{2}$ inch dice; mix with an equal quantity of cucumber cut in $\frac{1}{2}$ cubes, after removing seeds and pulp; mix with cream dressing, and serve on lettuce or in cucumber cups.
Mrs. Rose Hammond.

TOMATO SALAD.

Peel and chill tomatoes; cut in halves crosswise; arrange each half on a lettuce leaf; garnish with Mayonnaise and minced onion.

TOMATO AND CHIVES.

Select small firm tomatoes; peel and chill; cut chives in half inch lengths; sprinkle over tomatoes and let stand $\frac{1}{2}$ hour with French dressing poured over them.
Mrs. E. D. Wetmore.

TOMATO JELLY.

$\frac{1}{2}$ box or 2 tablespoons granulated gelatine, $\frac{1}{2}$ cup cold water, 2 teaspoons salt, 2 pieces of bay leaf, 6 peppercorns, 1 teaspoon sugar, 1 slice onion, 6 cloves and 1 can tomatoes; soak the gelatine in the cold water until soft; cook the tomatoes and seasoning (except salt) for twenty minutes, strain and add salt; pour the hot liquid over the softened gelatine; stir until it is dissolved; then pour into custard cups which have been wet with cold water; serve very cold on lettuce leaves with Mayonnaise dressing.
Miss DeForest.

VEGETABLE SALAD.

Cut up some small cooked string beans; add an equal amount of cooked peas, beets cut in dice and carrots; serve on lettuce, keeping each vegetable separate, with a spoon of mayonnaise.

Mrs. James O. Parmlee.

WATERCRESS.

Wash; remove roots; drain and chill watercress; arrange in salad dish, with minced onion or sliced cucumber, and serve with French dressing.
C. L. A.

WALDORF SALAD.

2 medium sized apples cut in dice shaped pieces, twice that amount of celery cut the same, $\frac{1}{2}$ pound of walnuts broken in small pieces; mix all together with an oil mayonnaise diluted with whipped cream.
Mrs. C. H. Smith.

WALDORF SALAD.

Use equal parts of good tart apples cut in $\frac{1}{2}$ inch cubes, walnuts and celery; mix with a cream dressing and arrange in nests of lettuce leaves.
Mrs. Hammond.

ENTREES

Mrs. F. E. Sill

APPLE FRITTERS.

Make a batter with 1 cup sweet milk, 1 teaspoon sugar, 2 eggs, whites and yolks beaten separately, 2 cups flour, 2 teaspoons baking powder, mixed with flour; chip some good tart apples; mix in the batter and fry in hot lard; serve with maple syrup.

Mrs. F. E. Sill.

APPLE FRITTERS.

Sour apples, lemon juice, powdered sugar, 1 cup flour, $1\frac{1}{2}$ teaspoon baking powder, 3 tablespoons powdered sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{3}$ cup milk and 1 egg; core; pare and cut apples in $\frac{1}{3}$ inch slices; sprinkle with powdered sugar and few drops of lemon juice; let stand one hour; then drop pieces in batter; fry in deep fat; serve with hard sauce.

BANANA FRITTERS.

3 bananas, 1 cup flour, 2 teaspoons baking powder, 1 tablespoon powdered sugar, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup milk, 1 egg, 1 tablespoon lemon juice; mix and sift dry ingredients; beat egg until light; add milk and combine mixtures; add lemon juice and banana forced through a sieve; drop by spoonfuls and fry in deep fat; drain on paper and serve with a lemon sauce.

CHEESE BALLS.

Grate common cheese of an excellent quality and flavor and stand it in a cool place, while an equal amount of mixed nuts are chopped fine; season the cheese highly with red pepper and a little more salt; add the nuts to the cheese, and stir well together with sweet cream. Enough cream should be used to make the mixture soft, but still have it in a condition to handle; roll the mixture into balls and roll the balls in chopped parsley. Mayonnaise dressing may be used instead of cream and seasoning; serve these balls with pie or with a salad course.

Clara B. Schofield.

CHEESE SOUFFLE.

1 cup soft bread crumbs, $\frac{1}{2}$ cup sweet milk, 4 tablespoons grated cheese, yolks of 3 eggs, whites of 4, 1 tablespoon butter, scant teaspoon of salt, little pepper; put bread crumbs and milk together and cook, stirring until smooth; add yolks of eggs, cheese

and butter and just before baking add the beaten whites; place in pan of boiling water and bake twenty minutes.

Mrs. Haslet, Franklin.

CHEESE FONDUE.

1 cup scalded milk, 1 tablespoon butter, 1 cup soft bread crumbs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ pound mild cheese; cut in small pieces, yolks 3 eggs, whites 3 eggs; mix first five ingredients; add yolks of eggs, beaten until lemon colored; cut and fold in whites of eggs, beaten stiff; pour in a buttered dish and bake twenty minutes in a moderate oven.

Approved.

CHEESE RAMAKINS.

4 tablespoons grated cheese, 1 gill milk, yolks of 2 eggs, 2 tablespoons butter, 2 ounces bread, $\frac{1}{3}$ teaspoon mustard, whites of 3 eggs, cayenne and salt to taste; put the bread and milk to boil; stir over the fire one minute; take off; add seasoning, yolks of eggs; beat the whites to a stiff froth; stir them in carefully; pour into a greased dish and bake about fifteen minutes. Mrs. F. E. Sill.

CHEESE STRAWS.

1 cup grated cheese, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sifted flour, 1 teaspoon dry mustard, a large pinch of red pepper, 4 teaspoons of cold water or enough to form a soft dough; mix and roll like pie crust and cut into strips 6 by $\frac{1}{4}$ inch; bake a light brown.

Mrs. F. E. Sill.

CHEESE STRAWS.

3 tablespoons grated cheese, 3 tablespoons flour, 1 tablespoon melted butter, 1 tablespoon cold water, yolk of 1 egg, salt; mix and roll; cut in strips and bake fifteen minutes.

Mrs. David H. Siggins.

FRIED CHEESE SANDWICHES.

Slice bread very thin; butter lightly; remove the crusts and lay a slice of cheese with a little sprinkle of cayenne between each slice; press the slices firmly together that they may hold the cheese between them; fry to a golden brown in melted butter; serve at once.

Mrs. F. E. Sill.

CHOCOLATE RAISINS.

Buy the large meaty raisins on the stem and cut them into smaller bunches and place at one side of a small serving plate and a generous spoonful of grated chocolate at the other side; pull a raisin from the stem and dip it into the chocolate as you dip fresh berries into

sugar. This is an excellent dainty to serve with hot tea and a wafer between courses in the place of salted nuts.

Clara B. Schofield.

CREAM OF CHEESE.

1 cup whipped cream, 1 tablespoon granulated gelatine dissolved, 4 tablespoons grated cheese; mould and serve.

Mrs. Haslet, Franklin.

CROQUETTES.

The secret of making croquettes firm lies in their being mixed for a long time. The meat should be chopped or ground very fine after being freed from all gristle and bone and fat. Allow $\frac{1}{2}$ pt. of milk to every pint of meat. The milk should be put over the fire, while a tablespoon of butter and 2 tablespoons of flour are rubbed together; the hot milk is then added, and the whole cooked to a thick smooth paste; add to your chopped meat a tablespoon of chopped parsley, salt and pepper to taste; a little grated rind of lemon and a teaspoon of onion juice; then stir the seasoned meat into the paste and let stand at least two hours before it is moulded into croquettes. Dip first in eggs; then in bread crumbs; then fry in smoking hot lard or Wesson's cooking oil. Sweet potatoes make a nice croquette with only the parsley, salt and pepper, with a pinch of paprika for seasoning.

Mrs. S. E. Walker.

CHEESE CROQUETTES.

2 cups grated cheese; 1 cup fine bread crumbs; salt and cayenne to taste; form into small balls; dip into beaten eggs and fine cracker crumbs; fry in boiling fat; serve with salads.

Mrs. Salyer.

CHICKEN CROQUETTES.

$1\frac{3}{4}$ cup chopped cold, cooked fowl, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon celery salt, 1 teaspoon lemon juice, a few drops onion juice, 1 teaspoon chopped parsley, few grains of red pepper, 1 cup thick white sauce; mix ingredients in order given, cool, shape, crumb and fry same as other croquettes.

F. M. Farmer.

CHICKEN CROQUETTES.

Make a Bechamel sauce of 1 cup of chicken liquor, $\frac{1}{2}$ a cup of cream, $\frac{1}{4}$ a cup, each, of butter and flour, salt and pepper, and a scant teaspoon of kitchen bouquet; add a beaten egg and 1 pt. of chopped chicken; a few chopped mushrooms or almonds are an improvement; when the mixture is cool form into pear shape; dip in egg and bread crumbs, and fry in deep fat; serve on a folded napkin or dish paper, inserting a sprig of parsley into the stem of the croquettes.

Mrs. Janet M. Hill.

MACARONI CROQUETTES.

Put macaroni in boiling hot salt water; boil twenty minutes; cut in very small pieces; 1 cup milk, 2 tablespoons butter, 2 tablespoons flour made into a white sauce; add macaroni, 2 tablespoons grated cheese, 1 teaspoon salt; cool; shape and dip in egg and bread crumbs; fry in deep fat.

Mrs. C. E. Bell.

RICE CROQUETTES.

1 cup rice, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup boiling water, yolks of 2 eggs, 1 cup scalded milk, 1 tablespoon butter; wash rice; add the water with salt; cover and steam until rice has absorbed water; then add milk; stir lightly with a fork; cover and steam until rice is soft; remove from fire; add egg yolk and butter; spread on a plate to cool; shape and roll in crumbs; dip in egg; again in crumbs; fry in deep fat.

Mrs. L. G. Noyes.

SALMON CROQUETTES.

$1\frac{3}{4}$ cup cold salmon, 1 cup thick white sauce, a few grains of cayenne, 1 teaspoon lemon juice, salt; mix all together; cool and shape; roll in egg and crumbs and fry in deep fat. Approved.

VEAL CROQUETTES.

2 cups chopped, cold, cooked veal, $\frac{1}{2}$ teaspoon salt, $\frac{1}{3}$ teaspoon pepper, few grains cayenne, few drops onion juice, yolk of 1 egg, 1 cup thick sauce; mix ingredients in order given. In making the sauce use rich, white stock in place of milk; cool, shape, crumb and fry same as other croquettes.

F. M. Farmer.

VEAL CROQUETTES.

To every pint of veal chopped fine add this sauce: $\frac{1}{2}$ pt. of milk or cream, 1 large tablespoon butter, 2 large tablespoons flour, 1 large tablespoon onion juice, 1 teaspoon salt, $\frac{1}{4}$ teaspoon nutmeg grated, cayenne to taste; put the milk on to boil in a farina boiler; rub the butter and flour to a smooth paste; then stir into the boiling milk and stir continually until thick; take from the fire and add the meat; beat thoroughly; add seasoning; then turn on a large plate to cool; when cold and hard form into cone-shaped croquettes; dip first in egg and then in bread crumbs and fry in boiling oil or fat. Serve at once.

Mrs. Blood.

VEAL CUTLET IN CHEESE.

Beat together yolks of 2 eggs, $\frac{1}{2}$ cup of water, $\frac{3}{4}$ cup flour, 1 tablespoon melted butter and $\frac{1}{2}$ cup grated cheese; whip whites of eggs to a stiff froth; stir gently in batter and set aside for two or three hours; cut 2 pounds veal cutlet into pieces the size of the palm of the hand; dip into batter and drop into smoking hot fat; cook but 2 or 3 pieces at a time unless kettle is large.

Mrs. David Alexander.

LOBSTER CUTLETS.

2 cups chopped lobster, $1\frac{1}{2}$ teaspoon salt, few grains cayenne and nutmeg, 1 teaspoon lemon juice, yolk 1 egg, 1 teaspoon finely chopped parsley, 1 cup thick white sauce; mix together and shape when cool in form of cutlets; dip in egg and crumbs; fry same as croquettes. Approved.

EGG CUTLETS.

1 can mushrooms, 6 hard boiled eggs; cut both quite fine; make a thick white sauce; season with salt and pepper; form into croquettes and fry in deep fat. Lillian Lemmon.

PEACHES AND NUTS.

Take whole firm peaches; pare them; remove the stone and fill the cavity formed with finely mashed English walnuts; put the peaches together again, keeping them in position by piercing them with fine toothpicks; place them in steamer for ten minutes and then remove and cool; serve with sugar and whipped cream.

Clara B. Schofield.

TIMBALS.

Three-fourths cup flour, $1\frac{1}{2}$ cup milk, $1\frac{1}{2}$ teaspoon salt, 1 egg, 1 teaspoon sugar, 1 teaspoon olive oil; mix dry ingredients; add milk gradually and beaten egg; then add olive oil; dip a hot timbale iron into batter; then in deep fat; fry until crisp and brown; take from iron and invert on brown paper to drain. Mrs. L. G. Noyes.

TOMATO TIMBALE.

Beat 3 eggs and 4 yolks and add $1\frac{1}{2}$ teaspoon salt, a teaspoon sugar, $\frac{1}{4}$ teaspoon soda, $1\frac{1}{2}$ teaspoon onion juice, $\frac{1}{2}$ cup cream and $\frac{3}{4}$ cup of tomato puree (canned tomatoes passed through a sieve to remove the seeds); turn into buttered timbale molds and bake until firm; let the molds stand on several folds of paper and be surrounded by water at the boiling point. The water should not boil after the molds are set into the oven; serve turned from the molds with cream sauce. Mrs. Janet M. Hill.

CREAM SAUCE.

Cook together $\frac{1}{4}$ of a cup, each, of butter and flour, and add gradually 1 pt. milk; let simmer ten minutes after all the liquid has been added; season with salt and pepper and add Kitchen Bouquet to taste. Mrs. Janet M. Hill.

TONGUE AND MUSHROOMS IN ASPIC.

Make the aspic by taking $3\frac{1}{2}$ pts. water, 2 teaspoons beef extract, or use more if you prefer it stronger, juice of 1 lemon strained,

salt, few drops of tabasco sauce or a little black pepper, $\frac{3}{4}$ box of Chalmer's gelatine dissolved in cold water; let stand one hour; then stir all over the fire until smooth; cool and put into moulds; slice the mushrooms; chop fine some tongue; make into balls and drop into the aspic; when set then pour the remainder of the aspic into the moulds; when hard turn out on lettuce leaves and serve with mayonnaise.

Mrs. B. W. Rogers.

QUICK ASPIC JELLY.

Let an ounce of lean, raw ham, chopped fine, an onion sliced, $\frac{1}{2}$ carrot, sliced, a stalk of celery, 2 sprigs of parsley, a bay leaf, 1 or 2 mushrooms, if at hand, and a piece of red pepper pod; simmer in 3 cups of cold water about an hour; then add salt to taste, a teaspoon of beef extract, a teaspoon of Kitchen Bouquet, and $\frac{1}{2}$ a box of gelatine, softened in $\frac{1}{2}$ a cup of cold water; stir thoroughly; then strain through a double cheese-cloth; mould in shallow pan; cut in squares or diamonds, large or small, and use as a garnish for a dish of cold meat or a salad.

Mrs. Janet M. Hill.

PATTIES.

For Patty Cases use recipe for Puff Paste, found under Pastry; cut in strips, wind about forms made for the purpose and bake.

CHICKEN PATTIES.

Two 3 pound chickens or one 4 pound, 1 can of mushrooms; boil chicken and pick up as for a salad; blend 4 large tablespoons of butter with 5 even tablespoons of flour; heat 1 qt. of cream; add hot cream to butter and flour; stir until thickened; season with salt and pepper to taste; cook sauce and add to chicken and mushrooms; put into dish to bake and cover the top with breadcrumbs and bits of butter; bake thirty minutes, serve in patties with a teaspoon of whipped cream on top.

Mrs. C. E. Bell.

CREAMED SWEETBREADS.

Parboil a sweetbread; cut into $\frac{1}{2}$ inch cubes, or separate into small pieces; reheat in 1 cup white sauce; serve in patty cases.

Approved.

CREAMED MUSHROOMS.

Prepare $\frac{1}{2}$ pound of mushrooms and cook in 2 tablespoons of butter eight minutes; add $1\frac{1}{2}$ tablespoons flour and when well mixed add $\frac{2}{3}$ cup of cream; season with salt and pepper; when thickened serve in patty cases.

Mrs. H. C. Jacobs.

CREAMED OYSTERS.

Clean 1 pt. oysters and cook until plump; drain; strain the liquor and add enough milk to make $1\frac{1}{2}$ cups; melt 3 tablespoons of

butter and add 5 tablespoons flour; pour in gradually the liquid; season with $\frac{1}{2}$ teaspoon of salt, $\frac{1}{8}$ teaspoon, each of pepper and celery salt; add the oysters and as soon as heated; serve in patty cases.

Mrs. Wood.

TO SALT ALMONDS.

Shell, blanch and spread them out on a bright tin pie dish; add a piece of butter the size of a hickory nut; stir well and stand them in a moderately warm oven until a golden brown; take from the oven; stir them around; dredge them quickly with salt and turn out to cool.

B R E A D

Mrs. D. Cowan

The old saying, "Bread is the staff of life" has sound reason in it. Good bread makes the homeliest meal acceptable, and the coarsest fare appetizing, while the most luxurious table is not even tolerable without it. Opinions as to what constitutes good bread differ, perhaps as much as tastes and opinions concerning anything else, but all will agree that bread to be good ought to be light and sweet—that is, free from any perceptible acid or yeasty taste—flaky, granular, or not liable to become a doughy mass and as white as the grade of flour used will allow.

To obtain these qualities in bread, use the best flour. The best is cheapest. The Minnesota hard spring wheat is the equal of the best and is so much superior in strength that $\frac{1}{8}$ less is used in all receipts for bread. No rule can be given by which an inexperienced person can determine the grade of flour with accuracy, but a few hints will enable anyone to know what not to buy. Good flour adheres to the hand, and, when pressed, shows the imprint of the lines of the skin. Its tint is cream white. Never buy that which has a blue-white tinge. Poor flour is not adhesive, may be blown about easily, and sometimes has a dingy look. In no event should flour be used without being sifted. It seems like a simple process to make bread, but it requires a delicate care and watchfulness. The process which raises bread successfully in winter, will often make it sour in the summer. One may have valuable recipes and well defined methods in detail, but nothing but experience will secure the name merited by so few although coveted by every practical housekeeper, an excellent bread maker. Three things are indispensable to success, good flour, good yeast and watchful care. As a general rule one small teacup of yeast and 3 pts of "wetting" will make sponge enough for 4 ordinary loaves of bread; or, if you prefer, a little more than 3 pts. of "wetting" and 1 compressed yeast cake will make the same amount. In all cases add the yeast last, making sure that the sponge is not hot enough to scald it. When placed to rise, cover closely. A temperature of eighty or ninety degrees is right. It is an improvement to beat the sponge thoroughly for fifteen minutes.

To make good bread always be up in morning early to prevent the sponge becoming sour by too long standing, and in winter to be getting materials warmed and in readiness for use.

THE SPONGE.

This is made from warm water or milk, yeast and flour, (some add mashed potatoes), mixed together in the proportion of 1 pt. wetting, (water or milk), to 2 pts. sifted flour; when milk is used it must be first scalded and then cooled to blood heat. The scalding tends to prevent souring. If the wetting is too hot the bread will be coarse; when water is used a tablespoon of lard or butter makes the bread more tender. Bread made from milk is of course more tender and nutritious and requires less flour and less kneading.

“The Buckeye.”

YEAST.

3 large, old potatoes pared, soaked and boiled until broken in small pieces; $\frac{1}{2}$ cup of loose hops boiled in 1 qt. of water; drain and mash potatoes; add the hop water and enough more hot water to make 2 qts.; strain, rubbing all the potato through; put it on to boil, and when boiling add $\frac{3}{4}$ of a cup of flour which has been wet to a smooth paste in cold water, and $\frac{3}{4}$ of a cup of sugar; boil five minutes, stirring well; let cool; add $\frac{3}{4}$ of a cup of yeast and when well risen add $\frac{1}{4}$ cup of salt; keep in a covered jar in a cool cellar. Bread made of this yeast will not sour even in hot weather.

Mrs. W. J. Alexander.

YEAST.

Take 12 large potatoes and boil in 2 qts. of water; when done pour the water over 2 cups of flour; mash the potatoes and put in with the water and flour; take 1 small handful of hops; add boiling water; boil a few minutes; then strain into the mixture, and add 1 cup of sugar and $\frac{1}{2}$ cup of salt; when cool add 2 good yeast cakes. This will keep for weeks in a cool place.

Mrs. M. I. Mead.

YEAST.

2 qts. of water, 3 handfuls of hops; boil twenty minutes; boil 6 large potatoes in the hop water and when done mash them fine; then add 1 cup of sugar, 2 tablespoons of ginger and 2 of salt; when cool stir in $\frac{1}{2}$ cup of good yeast; keep it warm until it foams.

Mrs. A. J. Collins.

LIGHTNING YEAST.

Mash fine 6 medium-sized boiled potatoes and mix with them $1\frac{1}{2}$ tablespoons each of flour, salt and sugar; beat well together; then add $\frac{1}{2}$ pt. boiling water; beat again and follow with a whole pint of boiling water; stir again and cool by adding 1 pt. of cold water; then add a cake of Yeast Foam which has been dissolved in $\frac{1}{4}$ cup of tepid water; let stand in a warm place about ten hours, after

which it is ready for use. Never set bread at night with this yeast, but in the morning take $1\frac{1}{2}$ yeast and $1\frac{1}{2}$ water (a pint of each makes 2 loaves), add a pinch of salt, a tablespoon of sugar and a tablespoon of lard to each loaf; mix into a large loaf, moulding until it does not stick to the board; keep in a warm place till light; then mould into loaves; keep warm again until light enough for the oven; bake fifty or sixty minutes. The above amount of yeast is sufficient for three bakings of 2 loaves each, and should be kept in a cool place until used. If directions are followed this bread may be out of the oven before 11 o'clock a. m.

Mrs. F. M. Knapp.

BREAD.

Take 1 pt. milk; scald, and add a piece of lard or butter the size of a butternut, 1 tablespoon of sugar, and a pt. of water; when lukewarm add a small cup of potato yeast and flour enough to make a moderately stiff batter; beat thoroughly, when light add flour enough to stiffen and knead on the board for twenty minutes or $\frac{1}{2}$ hour; cover closely, and set to rise. If the sponge is made about 7 o'clock p. m. it will be ready to knead before going to bed. In the morning put into pans the first thing and it will be ready for the oven by 8.30, or sooner.

Mrs. W. J. Alexander.

BREAD.

Soak 1 compressed yeast cake in a little cold water for one hour; then take 1 pt. new milk, 1 pt. warm water, 1 teaspoon of salt, 2 teaspoons brown sugar, 2 teaspoons lard or butter; add the yeast cake; mix stiff in a bread bowl; then mould well on the board; return it to bowl and set to rise; next morning mould into loaves without any more flour and set to rise before baking. Follow directions closely and you will have elegant bread.

Mrs. Fred Darling.

BREAD.

Mash 2 small potatoes into 1 qt. potato water, 1 pt. milk (scalded), when luke warm stir in flour enough to make a stiff batter; then add 1 compressed yeast cake previously soaked in water, and beat all thoroughly; set in warm place all night; in the morning add a good pinch of salt, 1 iron spoon sugar, 1 iron spoon lard, (not melted); stir in enough flour to make it the right consistency to mould on board; mould twenty minutes; place back in mixing bowl to rise; when very light shape into loaves; place in tins and let rise once more; when light enough; put in hot oven; bake from $\frac{3}{4}$ to 1 hour. This quantity will make 4 small loaves.

Mrs. Dwight Cowan.

BRAN BREAD OR MUFFINS.

1 cup flour, 1 teaspoon soda, pinch of salt, 2 cups wheat bran, $1\frac{1}{4}$ cups sweet milk, $\frac{1}{2}$ cup molasses; mix and sift flour, soda and

salt; add bran; mix well; add milk and molasses, and beat thoroughly; bake at once in gem pans about $\frac{1}{2}$ hour or until cooked through. They do not require a quick oven. Use plenty of butter when eating them. Mrs. Gleave.

BROWN BREAD.

1 pt. boiling water made into mush with corn meal; when this is done, take about 1 qt. of flour in a pan; add the mush, to it, and $\frac{1}{2}$ cup Porto Rico molasses and a little salt; when cool enough add 1 cup of sponge, and make into a loaf with the flour; put into baking tins and let it raise to the top; bake one hour and ten minutes in a slow oven. This recipe makes enough for one loaf.

Mrs. G. C. James.

STEAMED BROWN BREAD.

1 cup molasses, $2\frac{1}{2}$ cups sour milk, 1 teaspoon soda in 1 teaspoon hot water, 2 large cups graham flour, $1\frac{1}{2}$ teacups corn meal, 1 teaspoon salt; steam three hours; put in oven a few minutes after. This will make 6-1 pound baking powder cans full. Fill the cans $\frac{1}{2}$ full with dough.

Mrs. S. E. Walker.

BROWN BREAD STEAMED.

3 cups graham flour, 1 cup corn meal, 2 cups sour milk, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 2 level teaspoons soda dissolved in hot water, 1 cup raisins, if desired; fill into 1 pound baking powder cans about $\frac{2}{3}$ full, and steam $2\frac{1}{2}$ hours. If moist over the top when done, put in oven long enough to dry off. Hold cans bottom side up while hot and it will gradually slide out.

Mrs. J. Gleave.

BROWN BREAD WITH COMPRESSED YEAST CAKE.

Stir into 1 qt. of boiling water enough corn meal to make a mush; let it cook a few minutes, stirring all the time to prevent burning; remove from the stove and add 1 cup Porto Rico molasses, 2 tablespoons sugar, a piece of lard the size of a large walnut, a little salt; let it get cool, and add 1 compressed yeast cake, previously soaked in $\frac{1}{4}$ cup tepid water; it is now ready to sift in the wheat flour; keep sifting in the flour until stiff enough to mould on the board without sticking, (do not add flour after your bread is on the board, as that will spoil any bread); mould twenty minutes and then place in bread bowl and let rise until morning, in a warm room. In the morning mould down and shape into loaves, (do not mould only long enough to shape the loaves nicely), put into baking tins; let rise and then bake in moderate oven one hour. This quantity will make 2 large loaves.

Peoria A. Cowan.

BOSTON BROWN BREAD.

1 cup corn meal flour, or granulated corn meal, 3 cups graham flour, 2 cups sour milk, 2 teaspoons (scant) saleratus, 1 cup molasses, 1 coffee cup raisins, $\frac{1}{2}$ cup sugar; steam $2\frac{1}{2}$ hours in pound baking powder cans. This recipe will make 6 loaves.

Mrs. W. D. McLaren.

BROWN BREAD.

1 qt. boiling water; thicken with corn meal like mush; put into mixing bowl and add 1 large cup New Orleans molasses; when cool, add 1 cake of compressed yeast dissolved in $\frac{1}{4}$ cup tepid water; mix with wheat flour and knead thoroughly as wheat bread; let it rise over night and in the morning shape into loaves, handling as little as possible; let it get very light and bake as wheat bread.

Mrs. I G. Lacy.

BOSTON CORN BREAD.

1 cup sweet milk, 2 cups sour milk, 2 teaspoons soda, $1\frac{1}{2}$ cup molasses, a cup flour, 4 cups corn meal; steam three hours and brown a few minutes in the oven.

Mrs. C. E. Cobb.

BOSTON BROWN BREAD.

2 cups corn meal, $1\frac{1}{2}$ cup flour, 2 cups sour milk, 1 cup sweet milk, $\frac{1}{2}$ cup molasses, 1 tablespoon soda, 1 teaspoon salt; steam three hours; then set in oven and brown.

Mrs. Keegan.

BROWN BREAD.

Stir into 1 scant pt. boiling water enough corn meal to make a good mush; let cook a few minutes; remove from stove and add $\frac{1}{2}$ cup Porto Rico molasses, 1 tablespoon sugar, a pinch of salt; let it cool; add 1 cup bread sponge, and stir in flour enough to allow it to be moulded on board; mould fifteen minutes; put in baking pans to rise; when light place in oven and bake slowly one hour.

Mrs. Dwight Cowan.

BROWN BREAD.

Soak 2 qts. old bread in 3 cups warm water and put through colander; add 1 cup dark molasses, 1 teaspoon salt and $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{4}$ cup tepid water; sift in enough wheat flour until stiff enough to mould on board; knead thirty minutes; return to bowl; let rise very light again; shape into two loaves; place in tins; let rise once more and then bake one hour in a moderate oven.

Dora Engstrom.

GRAHAM BREAD.

1 pt. sour milk, $\frac{1}{2}$ cup New Orleans molasses, 3 cups graham flour, 1 teaspoon soda, 1 teaspoon salt; bake slowly one hour.

Mrs. Smiley.

GRAHAM BREAD.

1½ cups sour milk, ½ cup molasses, 2 cups graham flour, 1 (heaping) teaspoon soda, pinch of salt; bake 1¼ hours in very slow oven in baking powder cans. Mrs. D. Cowan.

GRAHAM BREAD.

In making graham bread, use hop yeast, setting sponge at night, mixing stiff as can be stirred with iron spoon; in the morning take 3 large cups of sponge, 1 large cup New Orleans molasses, 1 large cup warm water, butter or lard size of small egg, and stir thoroughly with spoon; then add 1 pt. graham flour and wheat flour enough to make a very stiff batter. This makes two loaves; let rise slowly until very light. Mrs. M. J. Danforth.

GRAHAM BREAD.

2½ cups sour milk, 2½ teaspoons soda; dissolve soda in a little water; then add to milk, ½ cup brown sugar, ⅔ cup molasses, pinch of salt, 4 cups graham flour; add ½ cup of seeded raisins; put in tins, raise one hour and bake one hour.

Mrs. W. M. Robertson.

GRAHAM BREAD.

2 cups graham flour, 1 cup white flour; scald ⅓ of this mixture; mix with water like stiff cake; add ½ yeast cake; let raise over night; in the morning add ½ cup sugar, 1 teaspoon salt, a very little soda, if it seems sticky add more flour; put in tins and when light bake. Mary H. James.

GRAHAM BREAD.

1 cup molasses, 1 teaspoon soda; put in a pan and warm until it foams; add 1 pt. sweet milk; stir in 3 cups of graham flour and 1 small teaspoon salt; take another cup of graham flour and stir in 2 teaspoons baking powder; stir all together and bake 1½ hours in a moderate oven. Mrs. W. D. McLaren.

OAT FLAKE BROWN BREAD.

1 pt. white bread sponge, 1 tablespoon salt, 2 cups oat flake, over which pour 2 cups boiling water, and allow to cool before putting into the sponge; add ½ cup molasses, and white flour until it is too stiff to stir with a spoon; let rise in a bowl; when light enough put into bread pans and rise again; bake a full hour. This will make three loaves. Mrs. David Alexander.

DUTCH BREAD.

1 pt. bread sponge, ⅔ cup sugar, 2 eggs, ½ cup milk, 2 table-spoons shortening. (½ butter and lard), add flour enough to make

it stiff enough to stir with a spoon; let rise until light, put in pans; wash over with cream and sprinkle with sugar and cinnamon, putting a little butter over all; let stand until light and bake $\frac{1}{2}$ hour.

Mrs. James Roy.

ENTIRE WHEAT BREAD.

1 qt. water, (a little more than tepid), 2 qts. entire wheat flour, 4 tablespoons New Orleans molasses, 3 tablespoons sugar, 1 even teaspoon soda, $\frac{1}{2}$ teaspoon salt, butter size of an egg, 1 compressed yeast cake; stir well the water, molasses, butter, salt, sugar and soda, and 1 qt. of the flour; then add yeast cake, previously dissolved in a little water; add the rest of the flour; stir until it drops from the spoon; let stand over night. In the morning stir down and put in tins; let it rise and then bake $1\frac{1}{4}$ hours.

Mrs. S. P. Schemerhorn.

ENTIRE WHEAT BREAD.

2 generous qts. of unsifted flour, $1\frac{1}{2}$ pts. warm water, 1 tablespoon butter, 1 tablespoon sugar, $\frac{1}{2}$ tablespoon salt, $\frac{1}{2}$ cake compressed yeast or $\frac{1}{2}$ cup home-made yeast.

This will make 2 loaves of bread and a pan of rolls. Many people confound entire wheat flour with graham, but it is very different. Graham is a coarse-ground wheat meal; entire wheat flour is the whole wheat—with the coarse husk discarded, of course—ground to a fine flour. It gives a brown loaf or roll, but a delicious one—smooth and fine.

After sifting the flour into a bread bowl, put aside a cupful for use in kneading the bread later, and put the sugar and salt with the remainder. If the yeast be compressed, dissolve it in a small quantity of water; pour the remaining water and the yeast into the bowl, and finally add the butter, somewhat softened by standing in a warm place for a while; beat the dough vigorously with a strong spoon, and when it gets smooth and light, sprinkle a moulding board with a part of the flour that was reserved, and turn the dough out upon the board; knead until smooth and elastic, say from twenty minutes to $\frac{1}{2}$ an hour; then return to the bowl, and after covering first with a clean towel and then with a tin or wooden cover; let it rise for about eight hours in a temperature of about 70 degrees. If the temperature be lower than 70 degrees, more time will be required for the rising, and, of course, if it will be higher, less time will be needed.

If the dough be mixed in the morning and kept for four or five hours in a temperature of 80 or 90 degrees, it will be in a condition for baking in the afternoon. When it has risen, butter lightly 2 bread pans and 1 roll pan. Make enough rolls to fill the pan, shaping them with the hands; then put the remainder of the dough on a

board and divide it into two loaves. Let the rolls and loaves rise till they are double their original size; then bake in a moderate oven—the rolls for $\frac{1}{2}$ hour and the bread for one hour.

Miss Parloa.

RYE BREAD.

Make the same as my graham bread, except use rye flour instead of graham.

Mrs. M. J. Danforth.

SALT RISING BREAD.

A pinch of salt and soda in a bowl; pour in a cup of boiling water; when cool enough not to scald; stir in shorts enough for a thick batter; keep in a warm place over night; in the morning put about 2 qts. of flour in bread bowl; pour in a cup of boiling water and cool with a cup of new milk; then stir in the emptyings and let rise; when light, knead into loaves and let rise to bake.

Mrs. Nelson Ensworth.

SALT RISING BREAD.

1 teacup shorts, a pinch of soda; mix a batter with warm water or milk; set in a warm place over night; in the morning mix a batter with salt, milk and flour; stir in the emptyings; let rise; pour in a pan of flour and add 1 pt. more water or milk; knead into loaves and let rise to bake. Take some of the light dough and knead in shortening for light biscuit.

Mrs. S. E. Orr.

CINNAMON BUNS.

To 1 cup of bread sponge, add 1 small egg, 1 tablespoon sugar, 1 tablespoon lard (not melted), a pinch of soda dissolved in a teaspoon of water, $\frac{1}{2}$ teaspoon of salt; mix all thoroughly together with the hand; add flour to make the dough like a soft loaf, by kneading in the bowl, (but not on the board); when thoroughly mixed set aside to get very light; then roll out to about $\frac{1}{2}$ inch in thickness; spread abundantly with sugar and butter previously mixed together; then sprinkle lightly with cinnamon; roll up like a jelly roll and cut off from either end with a sharp knife about 1 inch for each bun; place in biscuit tin (close together) and spread with butter and sugar; sprinkle with cinnamon; let rise until very light, and bake in a quick oven from ten to fifteen minutes. In doubling this recipe 1 large egg is sufficient.

Mrs. Dwight Cowan.

BREAD STICKS.

2 cups bread dough, 1 tablespoon butter and 1 tablespoon sugar; mould well on the board; return to bowl and let rise; then mould down again and shape to sticks 4 inches long and 2 inches around. Place in bread stick tins; let rise again, and bake in hot oven.

Dora Engstrom.

ROLLS.

2 qts. flour, 4 tablespoons butter, (5 or 6 may be used), $1\frac{1}{2}$ teaspoons salt, 1 beaten egg, $\frac{1}{3}$ cup sugar, 1 qt. milk, 1 compressed yeast cake; set sponge, when sufficiently light knead and return to bowl to rise again; when light knead and mould into rolls, using just as little flour as possible. The dough should be very soft. Let rise again and when very light, bake. If the temperature of the kitchen is held at 75 degrees, the dough will be ready for its first kneading in three hours, and for the second kneading an hour later.

PARKER HOUSE ROLLS.

With 2 qts. sifted flour, 2 tablespoons melted butter, 2 tablespoons sugar, a little salt, well worked together; make a sponge with warm milk and add 1 dissolved yeast cake; when it is light, add flour and mould for twenty minutes; let rise again; roll it out; cut into thin cakes; butter the top and fold them half over and set to rise again; bake.

Mrs. C. D. Crandall.

PARKER HOUSE ROLLS.

1 pt. sweet milk, 1 tablespoon melted lard, 1 tablespoon melted butter, 2 tablespoons sugar, 1 small teaspoon salt, 1 compressed yeast cake, 2 qts. flour; scald milk; then add sugar, butter, lard and salt. When lukewarm, add yeast cake previously soaked in $\frac{1}{4}$ cup water; stir in enough of the measured flour; (after sifting a few times) to make a soft sponge; set aside to get quite light and spongy; then add the remainder of the flour and knead twenty minutes on the board or ten minutes if a bread mixer is used; let rise very light; roll out; spread with butter; cut with biscuit cutter; fold over, bringing edges even; place in tin (not too close together) and let rise; bake in a quick hot oven; butter over the top after placing them in the tin and also after baking.

Mrs. Dwight Cowan.

ENGLISH CURRANT CAKE.

3 pounds sifted flour, $1\frac{1}{2}$ pound butter and lard, $\frac{1}{4}$ pound of soft white sugar, $\frac{1}{2}$ pound cleaned currants, 2 ounces candied lemon peel, 1 yeast cake, sweet milk to mix; rub butter and sugar into flour until fine like meal; chip lemon peel; wash currants and add while the mixture is dry; scald milk and mix into a stiff batter like biscuit dough; dissolve yeast cake and work well in; put in warmed greased pans in shape of buns, and set to rise over night; bake in slow oven.

Mrs. W. P. Mitchell.

GERMAN COFFEE CAKE.

$\frac{1}{2}$ pound butter, 1 cup sugar, 1 qt. warm milk, 1 cake of compressed yeast dissolved in warm milk, 3 eggs and about 2 pounds of flour; mix thoroughly and let stand in a warm place over night and

in the morning, pour into pans to rise; guard against using too much flour. Have batter the same consistency as that of layer cake; flavor with Royce's vanilla or lemon. Before placing in oven spread with butter and sprinkle with sugar and cinnamon.

Mrs. Leon Ball.

RUSK.

1 pt. milk, 1 cup yeast or 1 yeast cake dissolved in $\frac{1}{2}$ cup lukewarm water, 4 eggs; add as much flour as can be stirred in with a spoon; let rise until very light; then add 2 cups sugar, 1 large cup butter. If too soft to handle, add a little more flour, but the dough should be very soft; let rise again until very light; mould gently with the hands; let rise again and bake; then wash with cream and sugar; set rusk at 3 p. m.; add sugar and butter at 9 p. m.; and let rise until morning.

Jamestown Cook Book.

BREAKFAST DISHES

Mrs. C. A. Bettis

BREAKFAST HINTS.

Serve all cold things absolutely cold, and hot things hot.

If toast is served have it made at the last minute, or, better still, three or four times during the meal, and send it to the table in a folded napkin, hot and crisp.

First, fruit of all kinds daintily prepared, followed by cereals uncooked or the cooked ones following receipts on the package for cooking, toast, cakes, waffles or muffins, eggs hash, potatoes baked, creamed or the potato chips, cookies, doughnuts, and above all a good cup of coffee or cocoa.

Any of the following receipts which have been tested will help to make a delicious breakfast.

For all sorts of muffins, gems, waffles, pancakes and similar dishes suitable for breakfasts, look in the department headed "Muffins, Gems, etc."

BREADED EGGS.

Boil the eggs hard; cut in round, thick slices; pepper and salt; dip each in beaten raw egg; then fine bread crumbs or powdered cracker, and fry in butter hissing hot; drain off every drop of grease and serve on a hot dish for breakfast.

Mrs. R. T. A.

BACON CRISPS.

Take thin slices of nice bacon; remove the rind; dip in beaten egg and rolled cracker crumbs, and fry a delicate brown.

HAM FRITTERS.

To 2 cups boiled ham chopped fine, add 2 well beaten eggs, $\frac{1}{2}$ cup milk, a few cracker or bread crumbs; season with pepper and salt, and drop by the spoonful into hot fat; fry a nice brown.

DEVILED KIDNEYS.

Cut 4 lamb's or 2 veal's kidneys into small pieces; cover with cold water and let come to the boil; drain; put in a sauce pan, 1 medium-sized onion, chopped fine, 1 tablespoon butter and simmer till onion turns yellow; add 1 cup broth, 1 teaspoon curry powder, a pinch cayenne, salt, and let the kidneys simmer about $\frac{1}{2}$ hour or until tender; thicken a little and serve on hot buttered toast.

Mrs. R. T. A.

CREAMED SALT MACKEREL.

Take a salt mackerel; wash; remove all the black skin from the inside, and soak over night in a large pan of water; place in hot water and let simmer for a minute or two; drain and place on a platter; have ready a rich cream dressing; pour over, and send to the table hot.

OYSTER CAKES.

To $\frac{1}{2}$ pt. oyster liquor and $\frac{1}{2}$ pt. sweet milk, add 1 pt. wheat flour, a few chopped oysters, 2 eggs and a little salt; drop by spoonfuls into hot lard, and fry a nice brown.

PIGS IN BLANKETS.

Take nice thin slices of bacon; remove the rind and parboil; take fine, plump, fresh oysters; drain; dip in beaten egg, and roll in cracker crumbs; wrap each oyster in a slice of bacon, pinning together with a wooden toothpick; place the pigs in a wire basket, and immerse in hot fat until a delicate brown; remove the picks, and send to the table hot.

SAUSAGE ROLLS.

Boil small sausages; cut in half lengthwise and remove the skin; make a rich baking powder biscuit dough; roll to the thinness of $\frac{1}{2}$ inch; cut in strips somewhat larger than the sausages; fold in the sausages; roll and pinch until well covered; brush with milk and bake in a quick oven.

Mrs. R. T. A.

MINCE GRIDDLE CAKES.

Chop all the cold bits of meat you may have, of whatever kind, cooked of course; season with salt and pepper; make a batter as for pancakes; lay a spoonful on the well-buttered griddle; then a spoonful of the chopped meat and part of a spoonful of the batter over the meat; when cooked on one side, turn, and when done, serve hot as possible.

FRENCH TOAST.

Put 6 slices of bread in a dish; beat 2 eggs well, and put in 1 pt. sweet milk; stir well; pour over the bread and let stand ten minutes; bake on a hot buttered griddle, same as pancakes, and eat with butter and sugar or syrup.

POTATO CAKES.

Take 1 qt. cold mashed potatoes and work 2 eggs well through; make into cakes and fry in butter and lard, or drippings. You can mix in codfish that has been previously prepared for the table, and make codfish balls.

CORN MEAL MUSH.

Salted water 4 cups, corn meal 1 cup. Into the salted water, stir corn meal till it begins to thicken, and finish cooking in a double boiler; cook three or four hours. May be re-heated over steam for breakfast, and served with sugar and cream.

FRIED CORN MEAL MUSH.

Sprinkle fresh corn meal into salted boiling water; stir until very smooth, adding meal until of the right consistency. Let it boil slowly for $\frac{1}{2}$ hour; then add a little wheat flour; put in a wet mold, $\frac{1}{2}$ pound baking powder can or pudding dish to cool, or dip muffin rings in cold water; set on a plate and fill with mush; remove the stiffened forms; cut in slices $\frac{1}{2}$ inch in thickness; roll in flour and fry slowly in hot lard or drippings; serve with molasses or maple syrup.

GRAHAM MUSH.

Stir fresh graham flour into salted, boiling water, beating out the lumps as much as possible; boil briskly for several minutes, and serve hot with sugar and cream.

OAT FLAKE.

To 1 qt. boiling water add 2 cups oat flake and a teaspoon of salt; let boil in the upper kettle of a double boiler over the fire until thickened; then cook over steam from forty minutes to an hour, or until ready to serve.

OATMEAL MUSH.

Put 4 tablespoons oat flake into 1 qt. cold water; add 1 teaspoon salt; let it cook slowly from one to two hours, adding hot water when needed; just before serving add 1 teaspoon butter; serve with sugar and cream.

BAKED MUSHROOMS.

Peel 12 large fresh mushrooms; simmer in butter; add 1 cup of chicken or veal broth, or a cup cream; salt and pepper to taste; simmer fifteen minutes; place on rounds of bread on a buttered platter; cover and cook in oven about ten minutes, basting once with melted butter. A small pinch of mace will give the mushrooms a more pronounced flavor.

Mrs. M. M. W.

MUSHROOM OMELET.

Clean 1 cupful small button mushrooms, canned ones may be used; cut them into bits; put into a stew-pan an ounce of butter and let it melt; add the mushrooms, a teaspoon salt, $\frac{1}{2}$ teaspoon pepper

and $\frac{1}{2}$ cup cream or milk; stir in a little flour, dissolved in milk to thicken, if needed; boil ten minutes, and set aside until the omelet is ready; make a plain omelet the usual way, and just before doubling it, turn the mushrooms over the centre, and serve hot.

Mrs. R. T. A.

TOMATOES FOR BREAKFAST.

Cut in half nice, firm tomatoes; place in pan skin side down, with piece of butter on each; sprinkle with pepper and salt, and bake till tomatoes are tender; remove with a cake turner onto a hot serving dish; add a cup cream to the juice in the pan; let it come to the boil; thicken with a little flour and pour over the tomatoes; serve with hot toast.

Mrs. R. T. A.

MUFFINS, GEMS, ETC.

Mrs. S. E. Walker

BAKING POWDER BISCUIT, NO. 1.

2 cups flour, 2 teaspoons baking powder, 1 teaspoon salt; 1 tablespoon butter, 1 tablespoon lard, $\frac{3}{4}$ cup milk and water, in equal parts; mix the flour, baking powder and salt and sift twice; work in the butter and lard with the tips of the fingers; add gradually the liquid, (more or less as required according to quality of the flour), mixing with a knife until of the consistency of a soft dough; toss on a floured board; pat and roll lightly until $\frac{1}{2}$ inch in thickness; cut into shape and bake in a hot oven fifteen minutes.

Mrs. S. J. D.

TWIN BISCUIT.

Use recipe for Baking Powder Biscuit No. 1; roll a little less than $\frac{1}{2}$ inch in thickness; brush over with melted butter and put together in pairs; bake in a quick oven from twelve to fifteen minutes.

BAKING POWDER BISCUIT NO. 2.

One qt. of sifted flour, 2 tablespoons of lard or butter, $\frac{1}{2}$ teaspoon of salt, 3 teaspoons baking powder; mix together; add sufficient milk to form a very soft dough; knead little as possible; roll out quickly and bake in hot oven.

Mrs. W.

MAPLE SUGAR BISCUIT.

Same as above; when rolled out sprinkle with maple sugar; roll up in small rolls and cut slices from the ends and bake on buttered tins.

MAPLE SUGAR BISCUIT.

1 cup maple sugar, broken in pieces the size of hickory nuts, $\frac{1}{2}$ cup of white sugar, $\frac{3}{4}$ cup of butter, 1 cup of milk, 1 egg, 2 teaspoons baking powder, flour enough to roll moderately stiff; press a lump of sugar firmly on each biscuit just before putting in oven.

GRAHAM BISCUIT.

$1\frac{1}{2}$ cups flour, $\frac{2}{3}$ cup graham flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 2 tablespoons butter, $\frac{3}{4}$ cup milk; mix the flour, baking powder and salt and sift twice; work in the butter with the tips of the fingers; add the milk gradually; toss on a floured board; pat and roll to $\frac{1}{2}$ inch in thickness; cut into shape and bake in hot oven twelve to fifteen minutes.

SOUR CREAM BISCUIT.

1 qt. flour, 3 teaspoons baking powder, 2 tablespoons butter; work into dry flour, $\frac{1}{2}$ teaspoon soda added to 1 cup sour cream, salt and sufficient sweet milk to make right to roll.

Mrs. S. E. Walker.

JOHNNY CAKE, NO. I.

2 eggs, pinch of salt, 2 tablespoons sugar, 2 tablespoons melted butter, 1 cup milk, 1 cup corn meal, 1 cup flour, 2 teaspoons baking powder; bake twenty minutes in a quick oven.

Mrs. John M. Siegfried.

JOHNNY CAKE, NO. II.

2 cups corn meal, 1 cup flour, 1 cup of sweet milk, 1 cup of sour milk, 1 egg, 1 tablespoon melted butter, 1 teaspoon baking powder in flour, $\frac{1}{2}$ teaspoon soda in sour milk, 1 tablespoon sugar.

Mrs. Gemmill.

CORN CAKE.

6 tablespoons melted butter, 6 small tablespoons sugar, 1 cup of sweet milk, 3 eggs, 1 cup of corn meal, 2 cups of wheat flour, 3 teaspoons baking powder, a little salt.

C. W.

FRIED CREAM PUFFS.

$\frac{1}{2}$ pt. milk (heat); add $\frac{1}{2}$ cup sugar, 2 tablespoons flour, 2 tablespoons corn starch, 2 eggs, $\frac{1}{4}$ teaspoon salt; wet with $\frac{1}{4}$ pt. milk; when thick take from stove; add butter size of a walnut, 2 tablespoons broken walnut meats, 1 teaspoon Royce's vanilla; bake in a square cake pan; when cold cut in 16 squares; wrap in egg and cracker crumbs and fry in deep lard or oil (delicious and easily made.)

Mrs. Bashline and Mrs. Walker.

BALLOON FRITTERS.

Boil in 1 pt. water a dessert spoon of fresh butter; pour scalding hot over a light pt. flour, and beat until cold; add the well beaten yolks of 6 eggs, and just before cooking the perfectly light whites; fill a skillet with lard and when boiling hot drop in the batter, a tablespoon at a time. It only takes a few minutes to cook them; put them in a warm oven in a dry towel for a short time to remove superfluous grease; serve hot.

Mrs. W. K. Jacobs.

FRITTERS.

2 eggs, $\frac{1}{2}$ pt. sweet milk, 1 teaspoon salt, 2 cups flour, 1 small teaspoon of baking powder; drop from teaspoon in hot lard and fry; serve hot.

Mrs. Dwight Cowan.

PARSNIP FRITTERS.

Scrape, and if large cut them; put in well salted boiling water and boil until tender; then mash, adding to 4 or 5 parsnips a heaping teaspoon of flour, and 1 or 2 eggs well beaten, pepper and salt to taste; form the mixture into cakes $\frac{3}{4}$ of an inch thick; fry on both sides in a little butter a light brown; serve hot.

Mrs. Will Watson.

CORN FRITTERS.

1 cup corn, 1 egg beaten, $\frac{1}{4}$ teaspoon salt, a pinch of pepper, 2 tablespoons flour, 1 tablespoon sweet milk, $\frac{1}{3}$ teaspoon baking powder; mix all together and drop by spoonfuls on a well greased griddle of part butter and part lard; fry a delicate brown on both sides.

Mrs. I. G. Lacy and Mrs. S. E. Walker.

JOLLY BOYS FRITTERS.

$2\frac{1}{2}$ heaping tablespoons of sifted yellow corn meal, 2 heaping tablespoons flour, 1 tablespoon sugar, 1 saltspoon of salt, 1 tablespoon of baking powder; beat 1 large egg and add to the dry mixture; add milk enough to make a stiff drop batter; beat well and drop by teaspoon into hot lard. Eat with maple syrup.

Mrs. B. T. K.

GEMS.

In baking gems, remember to have a hot oven, and heated, well greased pans.

GRAHAM GEMS.

Butter the gem pans thoroughly and put where they will get very hot. 1 cup graham flour, 1 cup sweet milk, 1 egg beaten light, 1 tablespoon sugar, butter the size of large walnut, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, pinch of salt; beat up quick and hard; do not stir.

Mrs. Mark Jamieson.

GRAHAM GEMS.

1 pt. buttermilk, 1 teaspoon of soda, a little salt, 1 egg, $\frac{1}{2}$ cup sugar, 1 tablespoon of lard; thicken with graham flour and bake in gem tins.

Mrs. Hoffman.

GRAHAM GEMS.

1 scant qt. graham flour, 2 teaspoons baking powder, 3 teaspoons of sugar, $\frac{1}{2}$ teaspoon of salt; mix well together and wet with 1 pt. of milk; bake in gem pans in a hot oven. Mrs. Hiram G. Eddy.

GRAHAM GEMS.

1 egg, $\frac{1}{2}$ cup sugar, 1 large tablespoon butter, scant cup of milk, 2 teaspoons baking powder, $\frac{1}{2}$ cup of flour, 1 cup of graham flour; makes 10 or 12 gems.

Mrs. W. J. Richards.

KORNLET GEMS.

1 can Kornlet, 1 pt. flour, 1 teaspoon salt, same of sugar, 2 large teaspoons Baking Powder, 1 pt. milk; mix into a firm batter; fill well-greased gem pans $\frac{2}{3}$, and bake in a hot oven.

WHEAT GEMS.

1 egg, $1\frac{1}{2}$ cups sweet milk, 2 cups flour, 2 teaspoons of baking powder, 1 tablespoon melted butter; bake in very hot oven in very hot gem pans.

Mrs. I. G. Lacy.

CORN GEMS.

Same as Johnny Cake No. 1. Bake in gem pans.

BREAKFAST MUFFINS.

Take 1 qt. flour and stir in 3 teaspoons baking powder 1 pt. of milk, 3 eggs, 3 tablespoons sugar, butter size of an egg; bake in gem tins or muffin rings.

Mrs. David H. Siggins.

CORN MUFFINS.

1 large cup sweet milk, 2 eggs, 4 tablespoons sweet cream, 2 teaspoons baking powder, 1 cup of flour, 1 cup corn meal, a little salt. For wheat muffins use this recipe substituting wheat flour for the corn meal. Very reliable.

Mrs. Weston Beaty.

DAINTY CORNMEAL MUFFINS.

2 eggs, 2 tablespoons of white sugar, $1\frac{1}{2}$ cups of sweet milk, $\frac{1}{2}$ teaspoon salt, 1 cup of white Indian meal, 2 cups flour, a tablespoon of melted butter, and 2 heaping teaspoons of baking powder; sift the baking powder into the flour. Begin with the eggs and add all the other ingredients in the order above given and bake in gem pans in a hot oven for twenty minutes. They are delicious.

Mrs. S. E. Walker.

WHEAT MUFFINS.

$\frac{1}{2}$ cup of sugar, 2 teaspoons melted butter, 1 egg, $\frac{3}{4}$ cup of sweet milk, 1 cup of flour, 2 heaping teaspoons baking powder, a little salt.

Mrs. J. W. Crawford.

WHEAT MUFFINS.

Beat 1 cup sugar, 1 tablespoon melted butter and 1 egg thoroughly; add $\frac{1}{2}$ cup sweet milk, $1\frac{3}{4}$ cups flour and 3 teaspoons baking powder. Makes 8 or 9 muffins.

Mrs. D. D. Reed.

MUFFINS.

2 cups flour, 2 tablespoons sugar, 1 tablespoon melted butter, 1 cup sweet milk, 4 teaspoons baking powder, 1 egg and a little salt.

Mrs. Haslet, Franklin.

MUFFINS.

1 pt. flour, 1 cup milk, 2 eggs, 2 teaspoons baking powder, butter the size of an egg; beat the yolks of the eggs with the butter; then add the whites well beaten; sift baking powder with the flour and mix all together in a batter; bake in muffin rings.

Mrs. L. B. Hoffman.

MUFFINS.

2 cups flour, salt, 2 teaspoons baking powder, 1 tablespoon butter, 1 tablespoon sugar; beat 1 egg in a teacup and fill with sweet milk; beat into a batter and bake in muffin rings.

Mrs. J. C. Thomas.

MUFFINS.

1 tablespoon butter, 2 tablespoons sugar, 2 eggs, $2\frac{1}{2}$ cups milk, 6 cups flour, 3 teaspoons baking powder, a little salt; leave out sugar if you prefer.

Mrs. W. V. Hazeltine.

MUFFINS WITHOUT EGGS.

1 qt. of buttermilk, a teaspoon soda dissolved in the milk, a little salt, and flour enough to make a stiff batter; drop into gem tins, and bake fifteen or twenty minutes. Two or three tablespoons of sour cream will make them a little richer.

Mrs. C. A. Bettis.

MUFFINS WITH COCOA.

$\frac{1}{4}$ cup of butter, $\frac{1}{4}$ cup of sugar, 1 egg, $\frac{3}{4}$ cup of milk, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup cocoa, 2 rounded teaspoons baking powder. Cream the butter and sugar; add the yolk of the egg; sift the flour and baking powder together three times; add the mixture alternately with the milk; beat the white of an egg to a stiff froth and fold in carefully; fill hot gem pans half full; bake in a quick oven fifteen or twenty minutes.

Clara B. Seofield.

RICE MUFFINS.

1 cup boiled rice, 1 pt. flour, 2 eggs, 1 teaspoon lard or butter 1 teaspoon of salt and enough milk to make a thin batter; beat hard; bake quick in small tins.

Luey Marie Cowan.

RICE MUFFINS.

1 cup boiled rice, 1 cup sweet milk, $1\frac{1}{2}$ cups flour, 2 eggs, well beaten, 2 teaspoons baking powder, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon salt, 5 tablespoons melted butter; stir lightly; bake in hot muffin pans.

Mrs. S. E. Walker.

SALLY LUNN.

3 tablespoons melted butter, $\frac{1}{2}$ cup sugar, 1 cup sweet milk, 2 cups flour, 1 egg, 3 teaspoons of baking powder; bake in muffin rings or small patty pans. Nice for tea, warm.

Mrs. C. D. Crandall.

GRIDDLE CAKES.

In cooking pancakes and waffles, be sure to use only enough grease to keep them from sticking to the griddle or waffle iron. Have the griddle hot; cook the cakes until the edges are full of bubbles; then turn. If doughy inside, the griddle is too hot; if leathery and heavy, not hot enough. A teaspoon of brown sugar will make cakes brown nicely. The addition of some soaked bread crumbs, mashed fine, or a little cold rice soaked in milk until soft, makes them very tender and delicious.

BUCKWHEAT CAKES.

1 qt. warm water, 1 teaspoon salt, 1 cake yeast foam dissolved in warm water, buckwheat flour enough to make a stiff batter; when ready to bake pour out some of the stiff batter and set in a cool place to start batter for next morning and thin the rest with sour milk to the right consistency and add 1 teaspoon soda; bake on a hot griddle.

Mrs. Bettis.

Buckwheat batter can be kept perfectly sweet by pouring cold water over that left from one morning, and which is intended to be used for raising the next morning's cakes. Fill the vessel entirely full of water and put in a cool place; when ready to use, pour off the water, which absorbs the acidity.

CORN GRIDDLE CAKES.

2 cups flour, $\frac{1}{2}$ cup corn meal, $1\frac{1}{2}$ tablespoon (level) baking powder, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{3}$ cup sugar, $1\frac{1}{2}$ cups boiling water, $1\frac{1}{4}$ cups milk, 1 egg, 2 tablespoons melted butter; add meal to the boiling water and boil five minutes; turn into bowl; add milk and remaining dry ingredients, mixed and sifted; then add the egg well beaten and then the butter; bake at once on hot griddle.

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CORN GRIDDLE CAKES.

2 cups sour milk, 1 cup corn meal, $\frac{1}{2}$ cup wheat flour, 1 egg beaten light, $\frac{1}{2}$ teaspoon soda, pinch of salt.

Mrs. M. W. Jamieson.

GRIDDLE CAKES WITHOUT EGGS.

2 cups graham flour, 1 cup white, 2 cups buttermilk, 1 teaspoon salt, 1 heaping teaspoon soda, 1 pt. of bread crumbs soaked until soft; add water if necessary to thin batter. Mrs. E. R. Pierce.

GRIDDLE CAKES WITHOUT EGGS.

1 pt. sour milk; add a pinch of salt, flour enough to make a stiff batter; beat perfectly smooth, the last thing before baking add a level teaspoon of soda dissolved in hot water; add enough sweet milk to make thin enough for baking on a hot griddle.

CORN GRIDDLE CAKES WITHOUT EGGS.

Same as above recipe except in place of all flour use $\frac{1}{4}$ cup corn meal. M. J. D.

SWEET MILK GRIDDLE CAKES.

1 pt. of sweet milk in which dissolve $\frac{1}{2}$ teaspoon soda, 1 cup of flour in which mix 1 rounded teaspoon baking powder; put together and add a pinch of salt and enough flour to make the right consistency for baking on a hot griddle. Mrs. Lizzie Garfield.

GRIDDLE CAKES.

Enough flour is added to a qt. sour milk to make a rather thick batter. The secret is, that it is left to stand over night instead of being finished at once. It may stand to advantage 24 hours. Next morning add 2 well beaten eggs, and salt, also $\frac{1}{2}$ teaspoon soda dissolved in warm water. Bake at once. Mrs. Boyce.

FLANNEL CAKES.

1 qt. milk, 3 tablespoons yeast, 1 tablespoon melted butter, 2 eggs well beaten, 1 teaspoon salt, flour to make good batter; set sponge over night. In morning add butter and eggs.

Mrs. George Noyes.

POTATO PANCAKE.

Take raw potatoes and grate them; let them drain through colander to dry out juice; add egg, salt, nutmeg and onion to season; fry in butter and lard, but not enough to make them greasy. One egg sufficient for six potatoes.

Conewango Fishing Club.

RICE GRIDDLE CAKES.

1 pt. milk, 2 cups boiled rice, 2 cups flour, 3 eggs, 2 heaping teaspoons baking powder; press the rice through a sieve; add to it the eggs well beaten; then 1 tablespoon melted butter; then the flour and milk; beat until smooth; add the baking powder; mix thoroughly and bake at once on a hot griddle.

Jamestown Cook Book.

WAFFLES.

1 qt. flour, 1 large pt. sweet milk, 2 eggs, 3 tablespoons butter, 2 teaspoons baking powder, a little salt; rub the butter through the

flour thoroughly; add salt and baking powder; when ready to bake beat the eggs and add to the milk and then to the other ingredients.

Ellen W. Beaty.

WAFFLES.

1 pt. sweet milk, $\frac{1}{2}$ cup melted butter, sifted flour to make soft batter; add the well beaten yolks of 3 eggs; then the beaten whites, lastly 2 teasoons baking powder.

Mrs. Lucy Noyes.

WAFFLES.

3 eggs, $\frac{1}{2}$ pt. milk, 2 ounces of butter, 2 ounces of powdered white sugar, $\frac{3}{4}$ of a pound flour sifted, $\frac{1}{2}$ teaspoon cinnamon; warm the butter and milk together; beat the eggs well and pour them in the milk; sprinkle in the flour, sugar and spice gradually until it becomes a thick batter; heat waffle irons; grease well and pour in some of the batter; shut the irons tight and bake on both sides by turning the irons.

Mrs. W. A. Greaves.

NICE WAFFLES.

1 pt. sour milk, 1 teaspoon salt, tablespoon melted butter, 3 eggs beaten separately, flour to make thick batter, and 1 teaspoon of soda dissolved. Sweet milk may be used, in which case substitute 2 teaspoons of baking powder for the soda.

C. J. W.

GRAHAM WAFFLES.

1 pt. sweet milk, 3 well beaten eggs, 1 tablespoon sugar, butter the size of a walnut (melted), salt, 1 pt. graham and 1 cup wheat flour, mixed with 2 heaping teaspoons of baking powder.

SANDWICHES

Miss Nettie Talbott

The term sandwich was first used by John Montagu, fourth Earl of Sandwich (1792), who used to have slices of bread with ham between brought to him at the gaming-table, to enable him to go on playing without intermission. The term is now applied to thin slices of bread, cake or crackers, plain or buttered with some article of food placed between.

Bread for sandwiches should be a day old before using. The butter should be creamed with a spoon or knife before spreading, not melted.

BEET AND CREAM CHEESE SANDWICHES.

Spread one piece of bread with cream cheese, the other with beets that have been chopped very fine and seasoned with French Dressing.

HOT CHEESE SANDWICHES.

Slice bread thin; remove crusts and place a slice of cheese with a sprinkle of cayenne between two slices of the bread; put sandwiches in drippers and place in oven until a light brown; serve hot.

Miss Bemis.

CLUB SANDWICHES.

Have ready 4 triangular pieces of toasted bread spread with Mayonnaise Dressing; cover two of these with lettuce; lay thin slices of cold chicken (white meat) upon the lettuce, over this arrange slices of broiled breakfast bacon, then lettuce, and cover with other slices of toast spread with Mayonnaise. Garnish with lettuce dipped in Mayonnaise.

CHEESE AND PICKLE SANDWICHES.

Mix Neufchatel cheese with chopped sweet pickles and enough cream to make soft paste. Spread bread in the usual way.

CHICKEN SALAD SANDWICHES.

Chop cooked chicken; season with salt, pepper and paprika; mix with salad dressing and cream; spread on bread and press corresponding slices together.

EGG SANDWICHES.

Hard boil the eggs, when cold peel and chop rather fine; add sufficient amount of both oil and vinegar to make it moist enough to spread on thin buttered slices of bread; season well with salt and paprika.

Miss Siegfried.

FIG SANDWICHES.

Chop $\frac{1}{4}$ pound figs very fine; add $\frac{1}{4}$ cup water and cook to a smooth paste; add also, $\frac{1}{2}$ cup almonds, blanched, chopped very fine and pounded to a paste with a little rose-water, also juice of $\frac{1}{2}$ lemon. When cold spread mixture on thin slices of cake or brown bread. Raisins or dates may be used in place of figs.

HAM SANDWICHES.

Chop cold boiled ham ($\frac{1}{4}$ as much fat as lean); season with salt and paprika; mix with salad dressing and enough cream to spread; prepare sandwiches in usual way.

LAMB SANDWICHES.

Mix cold chopped lamb with fresh mint sauce and a little salad dressing if desired; spread on thin slices of buttered bread.

LETTUCE SANDWICHES.

Lay lettuce leaf on buttered bread; cover with Mayonnaise which has been mixed with a little finely chopped onion.

OLIVE SANDWICHES.

Chop olives and mix with either cream or oil mayonnaise as preferred and spread between thin slices of buttered bread.

PEANUT SANDWICHES.

Chop freshly roasted peanuts very fine; then pound in a mortar until smooth; season with salt and thick cream. Salad dressing may be used with cream if desired.

Peanuts and red raspberry jam mixed make a delicious filling for sandwiches.

RUSSIAN SANDWICHES.

Slightly butter thin slices of bread; moisten fine chopped olives with Mayonnaise Dressing and spread on bread; spread other side with Neufchatel and press together.

NEUFCHATEL SANDWICHES.

Neufchatel cheese is excellent in sandwiches mixed with an equal quantity of chopped nuts and seasoned with paprika. They are

better if made of rye or bran bread and should be served at any informal or Dutch lunch with coffee. Alice Siegfried.

SARDINE SANDWICHES.

Use in bulk, equal parts of yolks of well-cooked eggs, rubbed to a smooth paste, and the flesh of sardines, freed from skin and bones and pounded in a mortar; season to taste with a few drops of tobacco sauce and lemon juice, and spread as usual. Crackers may be used in the place of bread if prepared just before using.

TONGUE AND VEAL (OR CHICKEN) SANDWICHES.

Use a little less of the chopped tongue than of the other kind of meat, and $\frac{1}{2}$ as much chopped celery as meat; mix with salad dressing; spread one piece of bread with butter, the other with the mixture and press together.

NUT AND EGG SANDWICHES.

Mix $1\frac{1}{2}$ cups of pecan and walnut meats, (equal parts) ground fine with 2 hard-boiled eggs and 8 medium-sized olives chopped fine; moisten with dressing made as for my salmon salad and spread between buttered slices of bread. Mrs. Edward Lindsey.

CHAFING DISH

Miss Mary White

The chafing dish, which, within the last few years has gained so much favor, is by no means a utensil of modern invention, as its history may be traced to the time of Louis XIV.

The simple tin chafing dishes may be bought for as small a sum as 90 cents, while the elaborate silver ones command as high a price as \$100. Very attractive ones are made of granite ware, nickel or copper. The latest patterns have a screw adjustment to regulate the flame and a metal tray on which to set the dish.

A chafing dish has 2 pans, the under one for holding hot water, the upper one with long handle for holding food to be cooked. A blazer differs from a chafing dish, inasmuch as it has no hot water pan. Wood alcohol is often used instead of the high proof spirits.

List of dishes previously given that may be prepared in the chafing dish: Eggs and Cheese, Egg Fondue, Scrambled Eggs with Tomato, Creamed Fish, Creamed Chicken, Fish on Toast, Barbecued Lamb, Frizzled Beef, Creamed Beef, Creamed Sweetbreads, Veal on Toast.

CURRIED EGGS.

Melt 2 tablespoons butter; add 2 tablespoons flour mixed with $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon curry powder and $\frac{1}{8}$ teaspoon paprika; stir until well mixed; then pour in gradually 1 cup milk; add 3 hard-boiled eggs cut into eighths lengthwise, and re-heat in sauce.

Mary L. White.

EGGS WITH CHEESE.

For 5 eggs use 2 tablespoons grated cheese, 1 tablespoon butter, salt and pepper to taste; melt the butter; add the eggs; then the cheese, stirring until thick and smooth in a chafing dish.

FRUIT WITH ORANGE SAUCE.

Put into the chafing dish 1 cup of orange juice and $\frac{1}{2}$ cup sugar; moisten 1 level teaspoon of arrowroot in a little cold water; when the juice is hot add to it the arrowroot and cook until thick; then add $\frac{1}{4}$ cup candied cherries, and 3 oranges peeled and separated into small pieces; cook for three minutes and serve.

Mrs. Roy.

FUDGE.

Melt 1 tablespoon butter; add $\frac{1}{2}$ cup milk and $1\frac{1}{2}$ cups sugar; stir until sugar is dissolved; then add 5 tablespoons prepared cocoa

or 2 squares chocolate; heat to boiling point and boil twelve minutes, stirring occasionally to prevent burning; extinguish flame; add 1 teaspoon Royce's vanilla, and heat until creamy; pour into buttered pan; cool and cut into squares.

FRIED FROGS' LEGS.

Clean and trim 1 dozen frogs' hind legs; season with salt and pepper; roll in crumbs, egg and crumbs, and sauté in a hot blazer, using enough butter to prevent burning. Do not attempt to cook too many at a time.

CREAMED MUSHROOMS.

Prepare $\frac{1}{2}$ pound of mushrooms and cook in 2 tablespoons of butter eight minutes; add $1\frac{1}{2}$ tablespoons flour and when well mixed add $\frac{2}{3}$ cup cream; season with salt and pepper. When thickened serve on toast.

Mrs. H. C. Jacobs.

MUSHROOMS A LA SABINE.

Wash $\frac{1}{2}$ pound of mushrooms; remove stems and peel caps; sprinkle with salt and pepper; dredge with flour and cook three minutes in a hot pan with 2 tablespoons butter; add $1\frac{1}{3}$ cups brown sauce and cook slowly five minutes; sprinkle with 3 tablespoons grated cheese; as soon as cheese is melted arrange mushrooms on toast and pour over them the sauce.

MACAROONS WITH CHOCOLATE SAUCE.

Put 1 cup rich cream in the chafing dish; beat together $\frac{1}{4}$ cup cocoa, the yolks of 3 eggs, and 6 tablespoons sugar; add this to the hot cream; stir continuously until thick; flavor with 1 teaspoon of Royce's vanilla, and pour at once over the macaroons.

Mrs. Roy.

CREAMED OYSTERS.

Clean 1 pt. oysters; cook until plump; drain; strain the liquor and add enough milk to make $1\frac{1}{2}$ cups; melt 3 tablespoons butter; add 5 tablespoons flour and pour in gradually the liquid; season with $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon each of pepper and celery salt; add the oysters and as soon as heated, pour over slices of toast.

Mrs. Wood.

FRICASSEED OYSTERS.

2 teaspoons butter, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, (cayenne), 1 pt. oysters; place all ingredients, except oysters in blazer, when hot add oysters; cover and shake pan occasionally. When the oysters are plump, drain them and place them where they will

keep hot; add enough cream, to liquid drained from oysters, to make 1 cup. Make a white sauce, using this for liquid: 2 tablespoons of butter, 1 teaspoon of lemon juice, 2 tablespoons of flour, salt and pepper to taste; beat 1 egg until light, pour sauce over it, add oysters, and when hot, serve on toast or in patty cases.

Mrs. H. C. Jacobs.

PANNED OYSTERS.

Heat $\frac{1}{2}$ cup of butter in blazer; add 1 qt. cleaned oysters; season to taste with salt and pepper; cook until oysters curl and serve on hot toast.

Mrs. W. J. Richards.

PANNED OYSTERS.

Melt $2\frac{1}{2}$ tablespoons butter; add 2 tablespoons flour, $\frac{1}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon paprika, $\frac{1}{2}$ tablespoon Chili sauce; clean 1 pt. oysters and add; cook until edges curl, then add 1 tablespoon finely chopped parsley and 2 tablespoons chopped celery; serve with toast.

Miss Mary White.

SWEETBREADS WITH MUSHROOMS.

Parboil 1 pair sweetbreads and cut in dice; cook 2 tablespoons chopped mushrooms in 3 tablespoons butter, five minutes; add $2\frac{1}{2}$ tablespoons flour, mixed with $\frac{1}{2}$ teaspoon salt and $\frac{1}{8}$ teaspoon paprika, and pour on gradually 1 cup milk and $\frac{1}{4}$ cup mushroom liquor; add the sweetbread dice and 1 teaspoon lemon juice. Just before serving, add the yolks of 2 eggs and 1 teaspoon finely chopped parsley.

Miss Mary White.

CREAMED SWEETBREADS.

Remove tubes and membrane from 1 pair of sweetbreads; clean and parboil in boiling salted water twenty minutes; drain and plunge into cold water; as soon as cool, remove from the water and cut into $\frac{1}{2}$ inch cubes; melt 2 tablespoons butter and add $2\frac{1}{2}$ tablespoons flour mixed with $\frac{1}{4}$ teaspoon of salt and a few grains of pepper; pour on gradually 1 cup of milk; then reheat sweetbreads in sauce.

Alice Siegfried.

SCOTCH WOODCOCK.

Melt 3 tablespoons butter; add $1\frac{1}{2}$ tablespoons flour and pour on gradually 1 cup of milk; add $\frac{1}{4}$ teaspoon salt, a few grains of cayenne and anchovy essence; add 4 hard boiled eggs finely chopped and serve on toast.

Mrs. H. C. Jacobs.

WELSH RAREBIT.

$\frac{1}{2}$ pound cheese, 1 tablespoon butter, 1 egg, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ teaspoon salt, 1 dash of cayenne pepper, $\frac{3}{4}$ teaspoon dry mustard;

mince the cheese and put all the ingredients into the chafer and stir continually until it is smooth and of the consistency of thick cream; serve immediately on hot butter crackers. Mrs. Richards.

WELSH RAREBIT.

1 pound cheese, 2 eggs, $\frac{1}{2}$ cup milk or cream, 2 teaspoons butter, $\frac{1}{4}$ teaspoon mustard, $\frac{1}{2}$ teaspoon Worcestershire sauce; put cheese and milk or cream, into upper part of chafing dish; mix mustard, salt, cayenne and Worcestershire; add eggs and beat well. When cheese is melted stir in mixture of dry ingredients and egg; then the butter, and stir until it thickens; stir constantly; pour over toast or wafers; brown toast on one side only. Mrs. H. C. Jacobs.

PUDDINGS

Mrs. C. D. Crandall

BOILED PUDDINGS.

Be sure there is sufficient water in the kettle to boil the length of time the pudding requires. Scald a good bag; sprinkle with flour; turn inside out and put in the batter; tie tightly leaving room for pudding to swell; plunge in the kettle of boiling water; cover and do not disturb until done.

STEAMED PUDDINGS.

Place a cloth under the cups or pudding dish, and one over the pudding to absorb moisture. Have a steady fire and be sure there is sufficient water beneath to furnish steam the required time.

BAKED PUDDINGS.

Earthen ware is preferable for a pudding dish, though tin or granite ware may be used. Butter dish carefully before putting in the pudding and bake in an even temperature. Do not cook custards too long or they become watery.

APPLE DUMPLINGS.

1 qt. flour, 3 teaspoons baking powder, 1 heaping teaspoon salt, 1 tablespoon lard. Either milk or water (milk is best) to make dough as for biscuits, work as little as possible; roll out and cut in squares; have apples pared and cored; if small put one whole apple in each square; if large, $\frac{1}{2}$ with a little sugar; bring the corners up well around the apples and pinch together inclosing the apple in the dough; steam $\frac{1}{2}$ hour; place a napkin in the steamer so when the dumplings are done they can be lifted out without breaking. Have the water boiling when steamer is set on. This is enough for 8 or 9 dumplings.

Mrs. W. A. M.

APPLE PUDDING.

4 large or 5 small apples grated, 1 good cup sugar, yolks of 2 eggs, pinch of salt, pinch of cinnamon; mix with a fork all together; beat the whites of the eggs stiff and put into the pudding still beating with the fork. Have the pudding dish hot with a lump of butter in it, and bake in a pan of hot water for $\frac{1}{2}$ hour. Eat with hard sauce or sugar and cream.

Mrs. Hoffer, Jamestown.

APPLE PUDDING.

1 qt. stewed apples, $\frac{1}{4}$ pound butter, 4 eggs, 1 cup grated bread, a little nutmeg; sweeten to taste; bake in a pudding dish.

BIRDS' NEST.

Into a deep buttered pie tin, slice tart apples and cover with sugar (about $\frac{3}{4}$ cup); sprinkle with cinnamon and dot with butter as for pie; cover with a batter made as follows: Into $1\frac{1}{2}$ cups flour, mix a heaping teaspoon of butter, a pinch of salt and $1\frac{1}{2}$ teaspoons of baking powder; add gradually $\frac{3}{4}$ cups of milk; bake thirty minutes or until the apples are tender; serve hot with sugar and cream. A beaten egg added last to the batter improves it.

Mrs. Kitchen.

BAKED APPLES.

Core apples with an apple corer; bake with plenty of sugar; when done fill center with broken walnuts and pecans; serve with whipped cream.

S. S. R.

ALMOND PUDDING.

Blanch $\frac{3}{4}$ pound sweet almonds and pound fine; add 1 large spoon rose water, or other flavoring, if desired; beat 6 eggs to a stiff froth, adding 3 tablespoons sugar, 3 tablespoons cracker crumbs, 4 ounces melted butter and 4 ounces citron cut in small bits. To this add the pounded almonds and 1 qt. milk; bake $\frac{1}{2}$ hour in a pudding dish with lining and rim of paste. Delicious. Mrs. M. D. Hall.

BROWN BETTY.

Butter a pudding dish; put in a layer of bread crumbs; next a layer of apples, pared and sliced thin, a little sugar, butter and nutmeg to taste; next a layer of bread crumbs, and so on until the dish is filled, having a layer of bread crumbs at top; pour in a little water and cover dish; set in oven. When nearly done remove the cover and brown on top. Eat with cream or sauce of any kind.

Mrs. C. D. Crandall.

BUCKEYE PUDDING.

1 egg, $\frac{2}{3}$ cup P. R. molasses, $\frac{1}{2}$ cup cold water, 1 cup flour, 1 cup seeded raisins mixed with the flour, 1 scant teaspoon soda, little cinnamon and salt; steam $1\frac{1}{2}$ hours. No shortening, but good.

Mrs. Gokey, Jamestown.

COLD SAUCE FOR BUCKEYE PUDDING.

1 egg, piece of butter size of egg, $\frac{2}{3}$ cup granulated sugar, $\frac{1}{2}$ teaspoon Royce's vanilla; cream butter and sugar; add beaten yolk; then last the beaten white.

BREAD PUDDING.

Yolks of 2 eggs, beaten, add $\frac{1}{2}$ cup sugar; beat again; then add $\frac{3}{4}$ qt. milk, $\frac{3}{4}$ cup bread crumbs and a teaspoon of butter; add either cocoanut, raisins, nutmeg or Royce's flavoring extract and bake

thirty minutes or until brown on top; spread with a fruit jelly or conserve and cover with the whites of 2 eggs beaten stiff and slightly sweetened and flavored; place in a slow oven until brown. The jelly may be omitted.

Mrs. Kitchen.

BREAD PUDDING.

3 cups bread crumbs soaked in 1 cup hot milk, 1 cup molasses, 1 cup fruit (currants, raisins, citron and nuts), 1 teaspoon soda, 1 egg, 1 large cup flour, 1 tablespoon butter, salt and spice to taste. Don't use any butter if you use nuts. Steam three hours and serve with any good sauce.

Mrs. E. R. Allen.

CARAMEL PUDDING.

2 cups brown sugar, 4 eggs, 1 qt. milk, Royce's vanilla to taste, melt sugar in spider; when thoroughly melted add milk and stir until sugar is all dissolved; cool and add to the well beaten eggs; flavor and bake in oven in pan of water; add a pinch of salt to eggs when beating.

Mrs. Daniel A. Sullivan, Jamestown.

HOT CHOCOLATE PUDDING.

Melt $1\frac{1}{2}$ oz. chocolate over water; beat yolks of 4 eggs with 1 cup sugar until light; add to chocolate stirring constantly; flavor with $\frac{1}{2}$ teaspoon Royce's vanilla and $\frac{1}{2}$ teaspoon cinnamon; fold into the mixture the well beaten whites of the 4 eggs and beat all together very lightly; turn into a greased pudding mold and bake in a pan of hot water $\frac{1}{2}$ hour; serve at once in individual glasses with whipped cream over the top.

Mrs. O. F. Hoffman.

COTTAGE PUDDING.

1 cup sugar, 1 egg, 3 teaspoons Home baking powder, 3 cups flour, 1 teaspoon Royce's extract vanilla, $\frac{1}{2}$ cup butter, 1 cup sweet milk or water; sprinkle a little sugar over top before putting in oven; bake in a square tin, when done cut in squares; serve with sour sauce.

Mrs. J. G. Smith.

CRANBERRY ROLL.

Stew 1 qt. cranberries in enough water to keep them from burning; make very sweet; strain and let cool; make a paste and when the cranberry is cool, spread it on the paste about an inch thick; roll it and tie in a flannel cloth; boil two hours and serve with a sweet sauce.

CRANBERRY DUMPLINGS.

1 qt. cranberries, 1 pt. sugar, 1 pt. water. When berries come to a boil add the dumplings and boil twenty minutes without uncovering.

DUMPLINGS.

1 pt. flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 1 cup milk; drop 1 tablespoon in a place on top of berries.

Mrs. G. B. Nesmith.

CHOCOLATE PUDDING.

1 qt. milk, 1 pt. bread crumbs, yolks of 3 eggs, 5 tablespoons grated chocolate; scald the milk; add bread crumbs and chocolate; take from fire and add $\frac{1}{2}$ cup sugar and beaten yolks; bake fifteen minutes; beat whites to a stiff froth; add 3 tablespoons sugar; sprinkle on top and brown; serve with cream.

Mrs. Salyer.

STEAMED CHOCOLATE PUDDING.

$\frac{3}{4}$ cup sugar, 1 tablespoon melted butter, 1 egg, 1 cup sweet milk, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder, 2 squares melted chocolate; put chocolate in last and beat thoroughly; steam $\frac{3}{4}$ of an hour.

Mrs. Conarro.

CHRISTMAS PUDDING.

$1\frac{1}{2}$ cups each of suet cut fine, raisins, sugar, flour, bread crumbs, milk, 2 eggs, spices of all kinds. If sweet milk is used 2 teaspoons of baking powder and if sour, 1 teaspoon of soda; mix well and steam three hours and serve with a sauce.

Mrs. Drum.

EGG PUDDING.

To 9 eggs well beaten add 9 tablespoons of flour and 1 qt. of milk; excellent.

Mrs. W. V. Hazeltine.

FIG PUDDING.

1 cup molasses, 1 cup chopped suet, 1 cup buttermilk or sour milk, 2 eggs, 1 teaspoon soda, 3 cups flour, 1 teaspoon cinnamon, a little nutmeg, 1 pound figs cut fine and floured; mix together molasses, suet and spices; dissolve soda in teaspoon of hot water and mix with other ingredients; beat eggs light and stir into mixture; add figs and flour and beat thoroughly. It should be the consistency of cake; steam $2\frac{1}{2}$ hours. This pudding will keep several weeks. When ready to use steam $\frac{1}{2}$ hour; serve with a sauce.

Mrs. C. H. Smith.

FIG PUDDING, NO. II.

1 cup suet chopped fine, 1 cup molasses, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon salt, 1 cup milk, 4 scant cups flour, 1 teaspoon soda dissolved in boiling water, 1 cup raisins, $\frac{1}{2}$ cup figs chopped fine; steam three hours. This will make three small puddings. To be eaten with hard sauce.

Lora E. Alden.

FIG PUDDING, NO. III.

1 qt. bread crumbs, 1 pound brown sugar, 1 pound figs, $\frac{3}{4}$ pound suet, 3 nutmegs, 1 tablespoon baking powder, 4 eggs; steam $4\frac{1}{2}$ hours: serve with sauce. Mrs. Hue.

STEAMED FIG PUDDING.

$\frac{1}{2}$ cup of molasses, (New Orleans), $\frac{1}{2}$ cup of chopped suet, $\frac{1}{2}$ cup of sweet milk, 1 cup of chopped figs, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ teaspoon cinnamon, a little grated nutmeg, a pinch of salt, $\frac{1}{2}$ teaspoon of soda, dissolved in a little hot water; mix all together and steam three hours. Louise Stuart.

FRUIT PUDDING.

1 pt. flour, 4 level teaspoons baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup beef suet chopped fine, $\frac{1}{4}$ cup molasses, $\frac{1}{4}$ teaspoon each of nutmeg and cinnamon, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup milk; sift the dry ingredients; add fruit and suet; stir in milk and molasses slowly and beat well; steam $1\frac{1}{2}$ hours if in small moulds, $2\frac{1}{2}$ hours if in large moulds. Mrs. J. W. Crawford.

GINGERBREAD PUDDING.

$1\frac{1}{2}$ cups molasses, $\frac{1}{2}$ cup boiling water, 1 teaspoon ginger, 1 teaspoon cinnamon, 2 teaspoons soda dissolved in hot water, $\frac{1}{2}$ cup melted butter, 3 cups flour; stir the molasses, butter and water together; add the cinnamon and ginger, and lastly the flour; bake in two bread tins.

SAUCE.

1 cup of sugar, 1 cup water, 1 tablespoon butter, 3 eggs, 1 teaspoon Royce's vanilla; put the sugar and water in a sauce pan; boil fifteen minutes; beat the yolks of the eggs and stir into the boiling syrup; put the basin into another of hot water until it begins to thicken; then add butter, the whites of the eggs beaten to a stiff froth; then the vanilla; stir one minute longer and serve.

Mrs. Ida M. Brown.

GINGER PUDDING.

$\frac{1}{2}$ cup molasses, fill up with boiling water, $\frac{1}{2}$ cup butter, yolks of 3 eggs, 1 teaspoon soda, 1 tablespoon ginger, 2 tablespoons sugar, 2 cups flour; steam one hour.

SAUCE.

Whites of 3 eggs beaten stiff; add 1 cup sugar and the juice and grated rind of 1 lemon. Mrs. F. K. Russell.

GRAHAM PUDDING.

1 egg, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup melted butter, 1 cup chopped raisins, $1\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ teaspoon soda dissolved in warm water, a little nutmeg; steam two hours.

SAUCE.

2 eggs, 2 cups sugar, 1 cup butter, juice of 1 lemon.

Mrs. D. D. Reed.

INDIAN CORN MEAL PUDDING.

$1\frac{1}{2}$ pts. of hot water, 1 teacup corn meal, $\frac{1}{2}$ teaspoon salt; cook thoroughly; add 1 qt. rich sweet milk, 1 tablespoon butter, 1 scant cup sugar and 3 eggs well beaten together with the sugar, $\frac{1}{2}$ cup seeded raisins; mix all together; bake in moderate oven three hours, keeping covered two hours and stirring three or four times the first hour to keep raisins from settling; serve with cream flavored to taste.

Mrs. J. A. Culbertson.

PLAIN INDIAN PUDDING.

1 qt. of new milk, 5 large tablespoons of Indian meal, 4 eggs, coffee cup of sugar, nutmeg or spice to taste, and 1 tablespoon butter; boil the milk; scald the meal in it; then let cool before the eggs are added; bake $\frac{3}{4}$ of an hour in a moderate oven.

Mrs. Richards.

MOUNTAIN DEW PUDDING.

1 pt. of milk, yolks of 2 eggs, 2 tablespoons of cocoanut, $\frac{1}{2}$ cup rolled cracker crumbs, 1 teaspoon Royce's extract lemon; bake $\frac{1}{2}$ hour; make a frosting of whites of 2 eggs, 1 cup sugar and put in oven to brown.

Jennie Halliday.

ENGLISH PLUM PUDDING.

$\frac{1}{2}$ pound sugar, 1 cup Porto Rico molasses, 1 pound suet chopped fine, 6 eggs, 2 pounds currants, 2 pounds raisins, $\frac{1}{4}$ pound citron, $\frac{1}{4}$ pound lemon and orange (candied), a little salt, small teaspoon of soda, spice to taste, enough flour to make very thick; work in with the hands when can no longer be stirred with a spoon; boil in a bag five hours. The pudding is better if not used until a few weeks old; leave in bag; hang away in cool place. When wishing to serve place in kettle of boiling water until thoroughly warmed through.

Mrs. F. P. Hue.

SIMPLE PLUM PUDDING.

An inexpensive and simple plum pudding is made with rice as its foundation. A cup each of ground rice, flour, chopped suet, sugar, seeded raisins and milk are mixed together thoroughly, a

tablespoon of vinegar, and a teaspoon of soda added. The mixture is then boiled three hours and served with a lemon sauce.

Mrs. S. E. Walker.

RICE AND PEACH PUDDING.

Cook $\frac{1}{2}$ cup rice previously soaked one hour in plenty of cold water and salt. When barely tender, drain; put in a double boiler; add milk enough to cover, and cook slowly until the milk is absorbed; take from fire; add 1 cup sugar, 1 tablespoon butter, 2 well beaten eggs; put a layer of this in a buttered dish, and then a layer of halved peaches; continue until the dish is full; bake twenty minutes in a hot oven if the peaches are canned, forty minutes if they are fresh; serve with "Maryland sauce."

Mrs. Dwight Cowan.

QUEEN PUDDING.

$\frac{1}{2}$ pt. bread crumbs, 1 qt. milk, 1 teacup white sugar, yolks of 4 eggs, rind of 1 lemon; beat yolks and sugar together; stir into the milk and crumbs; bake until a light brown; then cover with jelly or jam, or canned strawberries, and beat the whites of the eggs stiff with 4 tablespoons sugar and spread over jam; put in the oven and let brown; put some of the juice of the lemon in the frosting. $\frac{1}{2}$ of the recipe is enough for four or five persons.

Mrs. D. W. Ames.

RICE MERINGUE.

1 cup boiled rice, 1 large pt. new milk, 3 eggs, 1 large cup sugar, 1 lemon; beat yolks with $\frac{1}{3}$ sugar; add to milk and rice; cook until thick as soft custard; remove from fire and add grated lemon rind; pour into buttered pudding dish; spread on top the well beaten whites mixed with balance of sugar and the lemon juice and brown.

Mrs. Copeland.

OLD FASHIONED RICE PUDDING.

1 small $\frac{1}{2}$ cup rice washed in several waters; put rice when thoroughly washed in a baking dish and cover with 2 qts. milk; sweeten and flavor with nutmeg to taste; put in slow oven and turn down when brown on top every fifteen minutes for two hours.

Mrs. Siegfried.

RICE PUDDING WITHOUT EGGS.

1 qt. milk, 4 tablespoons rice, $\frac{1}{2}$ cup sugar, butter the size of a large walnut, 1 teaspoon Royce's lemon or almond extract, pinch of salt; wash rice carefully; then add other ingredients; place in baking dish and bake in a very slow oven $2\frac{1}{2}$ hours, just allowing it to simmer; do not stir it.

Mrs. F. P. Hue.

RAISIN PUFFS.

1 cup milk, $\frac{1}{2}$ cup butter, 2 cups flour, 1 cup raisins, chopped fine, 2 heaping teaspoons baking powder, 2 tablespoons sugar, 3 eggs; steam in cups one hour; serve with sugar and cream or with a sauce made of 2 cups sugar, 1 cup butter, 2 eggs rubbed together. When ready for table, pour over 1 cup of boiling water.

Miss Alden, Mrs. George Orr and Mrs. Smiley.

QUICK STEAMED PUDDING.

1 heaping teaspoon butter, 1 tablespoon sugar, 1 cup sweet milk, $1\frac{1}{3}$ cups flour, 1 teaspoon baking powder; half fill 4 cups with any stewed fruit; fill up the cups with the batter; steam twenty minutes; invert when taking out of cups to serve. Mrs. Fred Sill.

STRAWBERRY SHORTCAKE I.

1 cup sugar, 1 egg, 4 tablespoons melted butter, rubbed together until light; add 1 cup sweet milk, with level teaspoon soda in it, lastly add $2\frac{2}{3}$ cups flour with 2 teaspoons cream tartar; bake in two layers in a quick oven; crush 1 qt. of strawberries or red raspberries and sweeten to taste with powdered sugar; put between layers of cake; take another qt. of berries and put on top; sprinkle with powdered sugar. Do not put together until serving time.

Clara C. Orr.

STRAWBERRY SHORT CAKE NO. II.

1 egg beaten and put in cup; fill cup with milk; work butter size of walnut into $1\frac{1}{2}$ cups flour; add 1 teaspoon sugar, 2 teaspoons baking powder and a pinch of salt; add the milk and egg; bake in one cake; split and fill with the berries and cover top with same; serves six people.

Mrs. Charles Conarro.

STRAWBERRY SHORT CAKE NO. III.

Into 3 cups of flour mix 3 teaspoons baking powder and $\frac{1}{4}$ teaspoon salt; add 3 tablespoons butter and work in with hands; add milk slowly, wetting small divisions at a time to the "sticky" point. Divide in two sections and roll one out on a floured board until it will fit a round layer cake tin; brush with melted butter; then roll out the other section and place on top; brush with sweet milk and bake twenty minutes in fast oven. While baking, crush slightly 2 qts. of strawberries to which add a cup of sugar. When baked split the cake through the center and butter the inner surfaces; spread lower layer with crushed berries; invert the other layer having soft part up; heap on the balance of the berries and serve immediately. A short cake should not be spread until time to serve. In-

dividual cakes may be made in the same way by using large biscuit cutter when rolled out for the tin.

Mrs. M. A. Bliss, Jamestown, N. Y.

STRAWBERRY PUDDING.

Take enough stale bread to fill an earthen pudding dish and cut or break into very fine pieces, first cutting off the crusts; then mash a qt. of fresh strawberries with a coffee cup of sugar; set on stove just long enough to heat through; pour over bread until thoroughly moistened; set away on ice or in a cool place, when cold serve with whipped cream. This is quickly made and a delicious dessert. Canned berries may be used.

Mrs. L. D. Cornelius.

STRAWBERRY DUMPLINGS.

Put 1 pt. of sifted flour into a bowl; rub into it a piece of butter the size of an egg; add 1 teaspoon of salt, 1 heaping teaspoon of baking powder and sufficient milk to moisten—about $\frac{1}{2}$ cup; mix quickly; take out; roll into a sheet $\frac{1}{4}$ of an inch thick; cut into cakes with a round biscuit cutter; put about 3 strawberries into each cake; fold them over neatly and steam twenty minutes; serve with strawberry sauce.

STRAWBERRY SAUCE.

Beat butter the size of an egg to a cream, adding gradually $\frac{1}{2}$ cup granulated sugar; then add 12 berries (1 at a time) mashing and beating until the whole is perfectly light. If it has a curdled appearance add more sugar and stand in a cool place until wanted.

Mrs. Salyer.

SUET PUDDING.

1 cup suet, 1 cup sweet milk, 1 cup molasses, 4 cups flour, 1 teaspoon soda, 1 large coffee cup raisins; steam three hours.

Mrs. C. A. Bettes.

SUET PUDDING.

1 cup seeded and chopped raisins, 1 cup figs, 1 cup sweet milk, 1 cup syrup, 1 cup suet, 3 cups sifted flour, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves and nutmeg; steam three hours.

SAUCE.

2 cups pulverized sugar into which rub 2 teaspoons butter; flavor with Royce's vanilla and just before serving add the well beaten whites of three eggs.

Mrs. G. B. Nesmith.

TAPIOCA CREAM PUDDING.

1 cup tapioca soaked in water until soft, 1 cup sugar, 1 qt. milk, yolks of 3 eggs; bring milk to a boil; then add the beaten yolks and sugar together; then the tapioca, stirring well until it thickens; flavor to taste; take off fire and stir in the whites of eggs beaten to a stiff froth; meringue the top and brown in the oven.

Mrs. J. W. Kitchen.

SAUCES**CREAM SAUCE.**

1 cup cream beaten stiff; add $\frac{1}{3}$ cup powdered sugar and $\frac{1}{2}$ teaspoon Royce's vanilla.

Mrs. Farmer.

HOT CHOCOLATE SAUCE.

Melt $\frac{1}{4}$ cake unsweetened chocolate with $\frac{3}{4}$ cup powdered sugar and $\frac{1}{2}$ cup boiling water, stirring; cook in double boiler to the consistency of molasses and serve hot; poured over vanilla ice cream makes a delicious dessert.

Mrs. Robertson.

HARD SAUCE.

Cream $\frac{1}{3}$ cup butter and 1 cup powdered sugar; flavor with Royce's lemon or vanilla.

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LEMON SAUCE NO. I.

2 cups boiling water, 1 cup sugar, 5 level tablespoons flour, grated rind and juice of 1 lemon, 2 tablespoons butter; mix sugar and flour thoroughly; then add boiling water; cook eight or ten minutes, stirring constantly; add the lemon juice and rind; then the butter; stir until butter has melted and serve at once.

Mrs. J. W. Crawford.

LEMON SAUCE NO. II.

2 cups sugar, 2 eggs, juice and rind of 2 lemons; beat all together, and just before using add 1 pt. boiling water. Never boil sauce after adding lemon, as it makes it bitter.

LEMON SAUCE FOR FRUIT CAKE RECIPE.

2 cups boiling water, 1 cup sugar, 3 heaping teaspoons corn starch, 1 tablespoon butter, juice of 1 lemon. If hard sauce is used put a little hard sauce in the center of your pudding and around it the above sauce made without the butter. Mrs. W. D. McLaren.

MARYLAND SAUCE

Cream well 2 tablespoons butter, 4 tablespoons brown sugar and yolks of 2 eggs; add $\frac{1}{2}$ cup peach syrup and a small piece of cinnamon bark; stir over hot water until it thickens.

MAPLE SAUCE.

To 1 pound powdered maple sugar add 1 cup water and boil until it will thread from a fork; pour this slowly on the stiffly beaten whites of 2 eggs, stirring all the time; lastly add 1 cup of cream.

ORANGE SAUCE.

Beat the whites of 3 eggs until stiff; add gradually 1 cup powdered sugar. When well beaten add juice and grated rind of 2 oranges and juice of 1 lemon.

SOUR SAUCE.

1 pt. sugar, (light brown), 2 tablespoons vinegar, butter the size of an egg, 1 tablespoon flour, 1 pt. water; cook until thickened.

STRAWBERRY SAUCE.

To hard sauce add $\frac{2}{3}$ cup crushed strawberries.

VANILLA SAUCE.

Mix $\frac{1}{2}$ cup sugar with $1\frac{1}{2}$ teaspoons flour, 2 tablespoons butter and blend over the fire; add gradually 1 cup boiling water stirring constantly; boil five minutes; remove from fire and add $\frac{1}{2}$ teaspoon Royce's vanilla.

YELLOW SAUCE.

Beat 2 eggs until light ;add gradually 1 cup powdered sugar; beat thoroughly; flavor to taste with Royce's extract.

COLD DESSERTS

Mrs. Jas. Roy

APRICOTS JELLIED.

1 can apricots (use all the juice, but not quite all the fruit), 2 cups sugar, $\frac{1}{2}$ cup gelatine in pt. of water; a little lemon juice or extract may be added to gelatine if liked; strain juice, being sure to have 1 qt.; then turn juice over gelatine and strain; put into a mould or moulds and add apricots. S. S. Roy.

APRICOTS JELLIED NO. II.

Drain canned, peeled apricots from their liquor; soak $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup cold water; dissolve in $1\frac{2}{3}$ cups boiling water; add 1 cup sugar, $\frac{2}{3}$ cup of orange juice, $\frac{1}{8}$ cup of lemon juice and $\frac{2}{3}$ cup of liquor from apricots; strain and pour mixture into a mould to the depth of $\frac{1}{2}$ inch; let harden in a pan of ice water; then add halves of apricots, placing a blanched and delicately toasted almond in the stone cavity of each, cut side down; cover with mixture; let stand to harden; add another layer of apricots and remainder of mixture; chill thoroughly; turn on serving platter and serve with apricot sauce.

APRICOT SAUCE.

Drain canned apricots from syrup and rub through a sieve; there should be $\frac{3}{4}$ cup of pulp; add 3 cups whipped cream and sweeten to taste. Elizabeth J. Clough.

APPLE TAPIOCA.

Pare and core 6 ripe apples; put in buttered baking dish; fill each hollow with sugar and moisten with a little lemon juice; sprinkle around the fruit 6 tablespoons large pearl tapioca; pour 2 cups cold water into the dish; cook gently $1\frac{1}{2}$ hours, when a delicate jelly will have formed about the apples; serve with cream.

Clarion Cook Book.

APPLE DESSERT.

Take as many good sour apples as required; pare; remove the core without breaking apples; make a thick syrup of sugar and water; add a little fruit coloring; put in the apples; just one layer and cook until clear or done; then remove the dish (which should be granite) from the fire. When cold serve in separate dishes, an apple in a bed of whipped cream sweetened and flavored; fill the centers with the cream and place a candied cherry on top. Red

fruit jelly can be used as a coloring by adding to the syrup if preferred to other coloring.

Mrs. S. E. Walker.

BANANA WHIP.

Press pulp of 3 bananas through a sieve; cook with $\frac{1}{2}$ cup of sugar and a tablespoon of lemon juice until scalded; cool and flavor with a few drops of Royce's vanilla; add a few grains of salt; then beat gradually into a cup of thick cream beaten solid; chill.

G. D. Peirce.

BOQUET DELICIOUS.

A loaf of angels food, the center of which has been removed with a sharp knife and the space filled with whipped cream sweetened and flavored, chopped nuts or a small box of marshmallows added to cream. Just before serving cover outside of loaf with marachino cherries and glace nuts.

F. B. S.

BANANA PUDDING.

Set a pt. of milk to boil; then stir into it the beaten yolks of three eggs; boil until it thickens a little; flavor with Royce's extract, and sweeten to taste; slice three or four bananas in a pudding dish and pour over them the custard; whip the whites of the eggs stiff and heap on top; set in oven for just a moment; serve cold.

Mrs. D. L. Gerould.

BOSTON CREAM.

$\frac{1}{2}$ box shredded or granulated gelatine, $\frac{1}{2}$ cup cold water, juice and rind of 1 lemon, $1\frac{1}{2}$ pts. milk, $1\frac{1}{2}$ cups sugar; soak gelatine in $\frac{1}{2}$ cup cold water until soft; put the milk in double boiler; set on fire and boil; take from fire and add gelatine; stir until dissolved, and set away to cool; now add the sugar and lemon; mix thoroughly; turn into mould and set away to harden; serve with cream.

Mrs. Fletcher Parker.

BISQUE GLACE.

1 pt. whipped cream, $1\frac{1}{2}$ dozen macaroons, 3 eggs, $\frac{1}{2}$ cup water, $\frac{2}{3}$ cup sugar, 1 teaspoon Royce's vanilla. $\frac{1}{4}$ box gelatine (if not frozen); boil sugar and water together for $\frac{1}{2}$ hour; beat eggs well and stir into boiling syrup; put in double boiler over boiling water and beat eight minutes; take from fire and put pan in cold water and beat till cold; then add flavor and whipped cream and the rolled macaroons; stir well and put in moulds and let stand for two hours.

Mrs. F. E. Sill.

CARAMEL CUSTARD.

$\frac{3}{4}$ cup hot milk, 1 egg, 4 tablespoons sugar, 2 cups cold milk; place 2 tablespoons sugar in sauce pan directly over fire; when melt-

ed and brown add the hot milk and the rest of the sugar; beat the egg and add to cold milk and add to hot milk slowly; fill custard cups and bake in moderate oven in a pan of water, which is even with the custard, until custard is firm.

Mrs. Richards.

CREAM DE RUSSE.

$\frac{1}{2}$ box gelatine, 1 qt. cream, whites of 3 eggs, $\frac{1}{2}$ cup of powdered sugar, 1 small box marshmallows, $\frac{1}{2}$ pound shelled almonds; soak $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ pt. of cream until soft; set dish in a pan of hot water and stir until smooth; whip $1\frac{1}{2}$ pts. cream; beat whites of 3 eggs very stiff, stir in lightly $\frac{1}{2}$ cup powdered sugar (a little more if desired) and then the gelatine mixture which should be lukewarm; put in a little at a time and beat rapidly so it will not lump; add flavoring; then add gradually to the whipped cream; add last the marshmallows which have been cut in small pieces, also the almonds which have been blanched, and cut or chopped; line a mould with lady fingers or sponge cake; turn in the mixture and let stand at least one hour; keep very cool.

Mrs. L. B. Tetens.

CORN STARCH PUDDING.

1 qt. fresh milk, a pinch of salt, 4 tablespoons corn starch, 4 tablespoons sugar; dissolve the corn starch in a little milk; stir in the sugar; put remainder of the milk on the stove and let it come to a boil; then stir in the corn starch; let it boil until it thickens; remove from stove; flavor with Royce's vanilla and pour into wet moulds. This makes ten teacups; serve with cream and maple sugar.

Mrs. Crandall.

CORN STARCH PUDDING.

1 pt. sweet milk, 2 tablespoons corn starch, a little salt; let come to the boiling point in a double boiler and add the whites of 3 eggs beaten to a stiff froth; pour into molds to cool; serve with cream or sauce given below.

To make a Chocolate pudding remove $\frac{2}{3}$ of the above mixture and add to it a square of chocolate dissolved in 2 tablespoons milk over the fire and 2 tablespoons sugar; alternate layers of the white and dark parts in a mold and set away to cool; serve in slices with whipped cream or the following.

SAUCE.

To 1 pt. boiling milk add 3 beaten yolks of eggs with 3 tablespoons sugar thinned by adding 1 tablespoon milk; stir over steam until thickened and flavor with $\frac{1}{2}$ teaspoon Royce's vanilla.

Kate Messner.

CHARLOTTE RUSSE.

$\frac{1}{2}$ package granulated gelatine; soak in $\frac{1}{2}$ pt. cream a few moments; set dish in a pan of hot water and stir until smooth; whip $1\frac{1}{2}$ pts. of cream; beat whites of 3 eggs very stiff; stir in lightly $\frac{1}{2}$ cup powdered sugar and then the gelatine mixture, which should be lukewarm; put in a little at a time and beat rapidly so it will not lump; add flavoring and add all to cream gradually; line a mould with lady fingers or sponge cake and let stand at least one hour and keep very cold.

Clara C. Orr.

CHOCOLATE PUDDING.

$1\frac{1}{2}$ qts. of milk, $\frac{1}{4}$ teaspoon salt, $\frac{3}{4}$ cup sugar, 2 oz. Baker's chocolate, $\frac{1}{2}$ cup corn starch, whites of 4 eggs, 1 teaspoon Royce's vanilla; scald the milk; melt chocolate and thin with heated milk; mix corn starch, sugar and salt, and add scalded milk slowly; cook in double boiler, stirring constantly till thick; remove from fire and when slightly cool add beaten whites of eggs and vanilla; pour into moulds; chill and serve plain or with whipped cream.

Evelyn Crandall.

CHOCOLATE CUSTARD.

1 generous pt. milk, 3 eggs, beaten light, 5 tablespoons sugar, 1 large tablespoon corn starch, 2 squares chocolate, a few drops Royce's vanilla; cook in double boiler; when cold cover with whipped cream.

Elta R. Matthews.

CHOCOLATE BAVARIAN CREAM.

$\frac{1}{2}$ box shredded or granulated gelatine, $\frac{1}{2}$ cup cold water, 1 pt. milk, 1 pt. cream, 2 ounces chocolate, $\frac{1}{2}$ cup powdered sugar, 1 teaspoon vanilla; soak gelatine in $\frac{1}{2}$ cup cold water until soft; whip the cream; grate the chocolate; put milk on to boil; when boiling add the chocolate and gelatine; stir until dissolved; take from the fire; add the sugar and vanilla; then turn into a basin to cool; stir continuously until it begins to thicken; then add the whipped cream; stir carefully until thoroughly mixed; now turn into moulds and set away to harden; serve with whipped cream placed around the base.

COFFEE JELLY.

1 coffee cup gelatine soaked $\frac{1}{2}$ hour in $\frac{1}{2}$ teacup cold water, 1 qt. strong coffee made as if for table use, sweetened to taste; add the dissolved gelatine to the hot coffee; pour into wet cups and set in cool place for few hours; serve with whipped cream.

COCOANUT CREAM.

$\frac{1}{2}$ box shredded or granulated gelatine, 1 cup milk, 1 cup powdered sugar, 1 teaspoon vanilla, 1 pt. cream, 2 cups freshly grated

cocoanut; soak gelatine in 1 cup milk until soft; add 1 cup sugar; set in basin of boiling water and stir until gelatine and sugar is dissolved; set away to cool; when quite thick add 1 teaspoon vanilla, 2 cups freshly grated cocoanut and 1 pt. cream whipped to a solid froth; stir gently until very thick; turn into moulds and set away to harden.

BAKED CUSTARD.

4 eggs, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, 1 qt. milk; put in cups; place in pan of water and bake until firm in center. Take care that heat is moderate or a whey will form.

Kate Messner.

DELICIOUS PUDDING.

3 pts. milk, yolks of 4 eggs, $\frac{1}{2}$ box of gelatine, sweeten to taste, and boil as custard; when taken from the fire stir in thoroughly the beaten whites; use Royce's extract vanilla; pour into moulds, and when cold, serve with cream. It is better made the day before you want to use it.

Mrs. James Roy.

FRUIT PUDDING.

$\frac{1}{2}$ package of gelatine soaked in $\frac{1}{2}$ cup cold water, 1 pt. boiling water; when cold add the juice of 2 small lemons or 1 large one; strain through a fine sieve; then add 1 coffee cup of sugar, 2 oranges cut in small pieces, 2 bananas sliced, $\frac{1}{4}$ pound figs, $\frac{1}{2}$ pound walnuts, cut fine; any kind of fresh fruit may be added to this; mix thoroughly; pour into wet molds and set in a cool place; serve with whipped cream.

FLOATING ISLAND.

Sauce: 1 pt. milk, yolks of 2 eggs, 1 tablespoon sugar; put milk in double boiler; beat yolks and sugar light; stir into the hot milk; stir gently until thick as cream; flavor with Royce's vanilla; cool.

Island: Whites of 2 eggs, 1 small glass of jelly or sauce, (currant or raspberry), beat the whites until partly stiff; add the jelly or sauce and beat until very stiff; serve the island on lady fingers or sponge cake and pour over the sauce which is served in a bowl or pitcher.

E. S. Hunter.

GINGER CREAM.

Cover 1 tablespoon gelatine with $\frac{1}{2}$ cup milk; soak $\frac{1}{2}$ hour; then dissolve over hot water and add 4 tablespoons powdered sugar; whip 1 pt. cream; add 1 teaspoon ginger sugar or a 10 cent box of preserved ginger cut up fine, 3 chopped figs and 3 dates; strain the jelly and stir into the cream mixture; beat all together until it begins to harden; turn into a mould or sherbet glasses and cover the top when ready to serve with chopped almonds.

Mrs. C. H. Smith.

ITALIAN CREAM.

$\frac{1}{3}$ box gelatine, 1 qt. milk, 8 eggs, $1\frac{1}{2}$ cups sugar; soak gelatine $\frac{1}{2}$ hour in cold milk; put milk on to boil and when boiling stir in yolks of eggs well beaten; add sugar and gelatine; when the custard begins to thicken take it off and pour into a deep dish in which the whites have been beaten to a stiff froth; mix well together and flavor to taste; put in moulds and allow 4 hours to cool. This cream is much more easily made in winter than in summer.

Mrs. E. R. Pierce.

LEMON CREAM.

Beat the yolks of 4 eggs with 4 tablespoons of sugar; add the juice and grated rind of 1 large lemon and 4 tablespoons hot water; cook, stirring constantly to prevent the least boiling, until it thickens; then remove from fire and stir in the whites of 4 eggs, beaten very stiff, with 2 tablespoons sugar; serve very cold with lady fingers or any sweet wafer.

Mrs. A. R. Taylor.

MARSHMALLOW CREAM.

Take 1 pound fresh marshmallows, $\frac{1}{2}$ shelled English walnuts, 1 pt. rich sweet cream, a few candied cherries; cut your marshmallows in pieces; break up the walnuts; mix together in a dish holding more than 1 qt; whip the cream until thick; flavor with Royce's vanilla or any preferred flavor and pour over and mix with the marshmallows and nuts; serve in sherbet glasses with a candied cherry. Will be ready to serve in $1\frac{1}{2}$ or 2 hours after mixing. Will serve a dozen or more.

Mrs. S. E. Walker.

MARSHMALLOW PUDDING.

Dissolve 1 tablespoon granulated gelatine in $\frac{1}{2}$ cup cold water, stirring over the fire. When dissolved add $\frac{1}{2}$ cup cold water and set away to cool; beat the whites of 4 eggs very stiff using a wire spoon beater and add the gelatine slowly, beating carefully until well mixed; add the juice of 1 lemon and gradually sprinkle in 1 cup granulated sugar, beating all the time; divide the mixture into three parts and flavor with Royce's extract using a different flavor and coloring for each leaving one part white. Chopped nuts and candied cherries may be added as desired; place in a bread tin one layer above the other and stand in a cool place until firm; slice as brick ice cream and serve with whipped cream.

Mrs. E. A. Phillips and Mrs. J. M. Andrews.

MAPLE CUSTARD.

For 4 people, 3 eggs well beaten, a good generous $\frac{1}{2}$ cup maple syrup, 1 pt. milk; rub cups with butter; place in pan of hot water and bake; cool and serve with whipped cream.

Mrs. C. E. Bell.

MAPLE PUDDING.

1 cup maple syrup, 2 cups cream, 2 tablespoons gelatine, yolks of 5 eggs; heat syrup until it just boils up; pour slowly over beaten eggs and stir well together; cook again, stirring all the time until it thickens nicely; let cool; then add cream whipped and gelatine, having been soaked in a little cold water; put in a mould and set away in cool place till firm. Mrs. Kitchen.

ORANGE CUSTARD.

1 pt. milk, 1 tablespoon corn starch, a little butter, yolks of 2 eggs; cut up oranges and cover with a cup of sugar. When custard is cold pour over oranges and stir all together; make frosting for top of whites of eggs beaten with a little sugar; brown if desired. Mrs. James Roy.

ORANGE SNOW.

$\frac{1}{2}$ box shredded gelatine, $\frac{1}{2}$ cup cold water, juice of 6 oranges, 1 pt. boiling water, juice of 1 lemon, whites of 3 eggs, 2 cups powdered sugar; soak gelatine in $\frac{1}{2}$ cup cold water until soft; add 1 pt. boiling water; stir until gelatine is dissolved; set in a cool place until it begins to thicken; then beat into it the strained juice of 6 oranges and juice of 1 lemon and 2 cups sugar; beat the whites of 3 eggs stiff; add them and beat the whole together until it looks white and sponge-like; put into a mould and set on ice to harden; serve with whipped cream. Mrs. Fletcher Parker.

PRUNE PUDDING NORWEGIAN.

$\frac{1}{2}$ pound prunes, 1 inch stick cinnamon, 2 cups cold water, $1\frac{1}{2}$ cups boiling water, 1 cup sugar, $\frac{1}{3}$ cup corn starch; pick over and wash prunes; then soak 1 hour in cold water and boil until soft; remove stones; obtain meat from stones and add to prunes; then add sugar, cinnamon, boiling water and simmer ten minutes; dilute corn starch with enough cold water to pour easily; add to prune mixture and cook five minutes; remove cinnamon; chill and serve with cream or custard. Mrs. Salyer.

CREAM SAUCE.

$\frac{3}{4}$ cup thick cream, $\frac{1}{3}$ cup powdered sugar, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ teaspoon Royce's vanilla; mix cream and milk and beat till stiff, using egg beater; add sugar and vanilla.

PRUNE WHIP.

1 pound prunes, stewed; soak well before cooking; pit them; stew them down rich with sugar. The skins should be soft; if not, strain through a colander; then whip whites of 3 eggs and stir in. The prunes should be cold before the eggs are stirred in. This is to be eaten with whipped cream, and makes an elegant dessert.

PRUNE PUDDING.

22 prunes boiled, stoned and chopped very fine, whites of 5 eggs and a pinch of salt; beat; then add $\frac{1}{2}$ cup sugar and $\frac{1}{4}$ teaspoon cream tartar; set pudding dish in basin of hot water and bake 22 minutes; serve with whipped cream. S. S. R.

SNOW PUDDING.

$\frac{1}{2}$ box gelatine, $\frac{1}{2}$ cup cold water, 2 cups powdered sugar, 1 pt. boiling water, whites of 4 eggs, juice of 3 lemons; soak gelatine in $\frac{1}{2}$ cup of cold water until soft; add juice of 3 lemons and 2 cups powdered sugar; add 1 pt. boiling water; stir until dissolved; strain and stand aside until cold and partly stiff; now stand in a basin of crushed ice or ice water and beat continually until the whole mass is as white as snow; beat the whites of 4 eggs to a stiff froth and add to the mixture; beat continuously for five minutes; turn into fancy moulds and set away to harden. Mrs. Fletcher Parker.

SPONGE CREAM BOX.

This is made from freshly baked sponge cake which should be cold before preparing for dessert; cut a square 2 in thick and sufficient in size to serve the number required; hollow out the center, leaving a shell thick enough to keep its shape nicely; crumble the parts removed and mix it with walnut meats broken fine. Add enough whipped cream to make moist and put back into the shell; cover top and sides with whipped cream and send to the table. Very simple and delicious. Individual cakes may be prepared in same way if preferred.

Mrs. J. W. Kitchen.

SPANISH CREAM.

1 qt. milk, $\frac{1}{2}$ box gelatine, 4 eggs beaten separately, 1 large cup sugar; put gelatine in cold milk and let it dissolve on stove; beat yolks and sugar together and add to milk; let it come to a boil; remove from stove and add beaten whites; flavor with Royce's vanilla; pour into moulds and set in a cool place.

Mrs. J. W. Greenland.

P A S T R Y

Mrs. C. J. Reese

The first essential for making good pastry is to have all utensils as cold as possible.

PUFF PASTE.

5 cups flour even full (sifted), $1\frac{1}{4}$ cups cold water, 1 cup lard, 1 heaping cup butter; mix flour and lard thoroughly with hands. then add water and mix with spoon; roll out; add bits of butter, using half of it; sprinkle with flour and roll up; then roll out; add rest of butter; sprinkle with flour and roll up, then roll out thin; sprinkle with flour and roll up; put aside for about thirty minutes in a cool place; roll out thin; fold once and roll other way.

Mrs. G. P. Brockway.

PLAIN PASTE.

$1\frac{1}{4}$ cups pastry flour, $\frac{2}{3}$ cup butter and lard, $\frac{2}{3}$ lard to $\frac{1}{3}$ butter, $\frac{1}{4}$ teaspoon salt, ice water; cut fat into flour and salt until it is the size of small peas; add water to make a stiff dough; roll in one direction only and on one side.

Mabel Reese.

PIE CRUST NO. 2.

1 cup flour, $\frac{1}{2}$ cup butter or lard; mix with a knife; add $\frac{1}{2}$ cup of water, very cold; then beat it with a knife

Mrs. H. G. Eddy.

PIE CRUST NO. 3.

1 coffee cup sifted flour, $\frac{2}{3}$ coffee cup lard, $\frac{2}{3}$ teaspoon baking powder, sufficient water (ice cold) to mix.

Mrs. E. E. Allen.

PIE CRUST NO. 4.

2 coffee cups sifted flour, $\frac{2}{3}$ cup of lard, sufficient ice cold water to make soft dough; roll thin; cover with small pieces of butter; fold over three times and roll; repeat this twice for lower crust, and four times for upper crust; do this quickly and in a cool place; just before putting in oven spread top of pie lightly with lard. Enough for two pies.

Mrs. S. P. Schenmerhorn.

APPLE PIE.

Fill pie crust with nice tart apples, sliced very thin; cover with sugar and small pieces of butter; season with cinnamon and nutmeg, 2 tablespoons of cold water. Just before covering with crust, sprinkle lightly with flour.

Mrs. S.

APPLE KUCHEN.

Peel and quarter 6 good sized apples; then steam until tender; line a deep pie plate with paste and put in 1 layer of apples; pour over custard and bake.

Mrs. C. J. Reese.

APPLE CUSTARD PIE NO. 1.

Line a pie plate with plain paste and bake it. Into a double boiler put 1 cup of milk; mix together the yolks of 2 eggs, 2 table-spoons of sugar and $\frac{1}{2}$ tablespoon of corn starch, and add them to the milk when boiling; stir over a fire until it thickens. When the paste is baked put into it 4 apples which have been cut in quarters and cooked until tender; pour over these the custard; make a meringue with the whites of 2 eggs, 2 teaspoons of granulated sugar; place this in spoonfuls on the pie and brown in the oven.

Mrs. W. D. Todd.

APPLE CUSTARD PIE 2.

1 cup ground or grated sour apples, 3 eggs, 1 cup sweet milk, $\frac{1}{2}$ cup sugar, butter the size of a hickory nut, nutmeg or cinnamon to taste; beat the sugar and eggs, (save out the whites of $1\frac{1}{2}$ eggs for the meringue); then add the milk and the butter in small pieces; then the cup of apple; bake in one crust; beat $1\frac{1}{2}$ whites to a stiff froth; add 1 teaspoon sugar and put over pie when baked; then brown in the oven.

Mrs. Z. T. Weaver.

CHESS PIE.

3 eggs, $\frac{2}{3}$ cup of sugar, $\frac{1}{2}$ cup of butter; beat butter to a cream; then add yolks and sugar beaten to a froth, with the flavoring; stir all together rapidly, and bake in nice crust; when done spread with the beaten whites and 3 tablespoons of sugar and a little flavoring; return to oven and brown slightly; flavor custard with Royce's vanilla, and frosting with lemon. This makes one pie, which should be served immediately. If not wanted so rich add $\frac{1}{2}$ cup of milk.

Mrs. Dwight Cowan.

RIPE CURRANT PIE.

Stir to a smooth paste 2 tablespoons water and 1 tablespoon flour; add yolks of 2 eggs and 1 cup sugar; mix well and add to 1 cup of ripe currants mashed fine; line an inch deep pie tin with any good crust; pour in the mixture and bake slowly until the crust is well done and will slide around in tin; then cover with the two stiffly beaten whites to which 2 tablespoons of sugar have been added and return to oven until browned nicely. A very excellent pie.

Mrs. Green.

COCOANUT PIE.

1 pt. milk, $\frac{1}{2}$ cocoanut, 1 teacup sugar, 3 eggs; grate cocoanut; mix with the yolks of the eggs and sugar; stir in the milk, filling the pan even full and bake; beat whites of eggs to a froth, stirring in 3 tablespoons of pulverized sugar; pour over pie and bake to a light brown. If prepared cocoanut is used, 1 heaping teacup is required.

Mrs. Joseph Hand.

CUSTARD PIE.

3 eggs beaten very light, 1 pt. boiling milk, 1 tablespoon melted butter, 2 heaping tablespoons of sugar; season with nutmeg to taste.

Mrs. S.

CREAM PIE.

1 pt. milk, 3 eggs, small teacup of sugar, 2 tablespoons corn starch; beat yolks, sugar and starch together; let the milk come to a boil, and stir in the mixture, adding a teaspoon of butter and pinch of salt; bake crust; fill with the custard; bake; spread on whites (previously beaten to a stiff froth with 2 tablespoons sugar) and brown in a quick oven.

Mrs. Joseph Hand.

CREAM PIE.

3 tablespoons of flour mixed with 1 cup of sugar; add yolks of 2 eggs; milk to moisten and stir till smooth; boil nearly 1 pt. of milk; set dish in hot water to prevent burning; stir in the eggs and flour and boil; add a pinch of salt, and butter size of a hickory nut; flavor with Royce's lemon or vanilla; bake your crust and then fill with the cream; beat the whites of 2 eggs to a stiff froth; add a teaspoon of sugar; spread over the pie and brown in the oven.

Mrs. A. E. Walker.

CHOCOLATE PIE.

$\frac{2}{3}$ cup sugar, yolks of 3 eggs, small piece of butter, 1 teaspoon flour; wet with a little cold water, 1 cup sweet milk, 2 large tablespoons chocolate grated; beat all together and cook until done; flavor with Royce's vanilla; bake crust and fill with the mixture; beat the whites of 3 eggs to a stiff froth; add 1 tablespoon sugar; spread over pie and brown in oven.

Mrs. J. W. Crawford.

MOCK CHERRY PIE.

1 cup split cranberries, $\frac{1}{2}$ cup seeded raisins, 1 cup sugar, 1 cup hot water, 1 tablespoon flour, 1 teaspoon Royce's vanilla; mix together and bake very slowly.

Mrs. F. E. Sill.

RIPE CURRANT PIE.

1 cup mashed currants, 1 cup sugar, 2 tablespoons water, yolk of 2 eggs, 1 tablespoon of flour; beat well together and bake in one crust; frost with whites of the eggs and sugar.

Mrs. I. G. Lacy.

DATE PIE.

1 pound of dates (molasses cured); cover with water and cook till ready to sift; then add 3 eggs, 1 qt. milk and a pinch of cinnamon and salt; bake with bottom crust. Household.

DRIED APPLE PIE.

Cook the apples very soft; mash up very smooth; beat in the yolks of 2 eggs; sweeten and season to taste; bake with one crust and frost with the beaten whites and 2 tablespoons of sugar. Household.

HUCKLEBERRY PIE.

To 1 pt. huckleberries, add 2 tablespoons of vinegar and $\frac{2}{3}$ cup of sugar; sprinkle with flour; bake between 2 crusts.

Mrs. J. W. Kitchen.

LEMON PIE.

1 coffee cup sugar beaten with the yolks of 2 eggs, a pinch of salt, 1 tablespoon butter, one coffee cup boiling water; put on the stove in a pan; add the grated rind of 1 lemon to the water, and $1\frac{1}{2}$ tablespoons corn starch dissolved in a little water; let come to a boil; then remove from stove; add sugar, eggs and butter, previously beaten together, and juice of 1 lemon. Have pie paste ready; pour this in and bake; when done, remove from stove; add the beaten whites of 2 eggs, a little sugar; spread over pie; return to oven and slightly brown. Mrs. F. C. Darling.

LEMON PIE.

The juice and grated rind of 1 lemon, 1 cup of white sugar, the yolks of 3 eggs, 1 cup of milk, 3 tablespoons of sifted flour; bake till nearly done and then add a frosting made of the beaten whites of 3 eggs, and 3 tablespoons of powdered sugar; return to oven and slightly brown. Mrs. Nesmith.

LEMON PIE.

1 cup sugar, yolks of 2 eggs, 1 tablespoon butter, $1\frac{1}{4}$ cups water, pinch of salt, 1 lemon, 2 tablespoons corn starch dissolved in a little water; grate the rind of the lemon into water and let come to a boil, add the cornstarch and let it thicken; remove from the stove; beat yolks of eggs, sugar, butter, juice of lemon and salt together and add to the first mixture; let all come to a boil together; have large pie crust baked previously and fill with the above; spread over this the whites of eggs beaten with 2 tablespoons sugar; brown slightly in oven.

Mrs. J. Gleave.

LEMON PIE.

1 lemon, 1 cup sugar, 1 cup water, 2 eggs, reserving one of the whites, 1 tablespoon flour; grate the lemon; beat the eggs, sugar and flour together; add the lemon and water; put the mixture over boiling water until sufficiently cooked; bake the crust of the pie and then fill in the mixture; beat the remaining white to a froth; add 2 tablespoons of sugar; spread over the pie and brown slightly.

Mrs. C. A. Bettes.

LEMON PIE.

1 lemon, 2 or 3 eggs separated, 1 cup boiling water, 1 cup (seant) sugar, 1 tablespoon butter, and 2 large tablespoons flour; beat yolks and grated rind and juice of lemon together; mix sugar, butter and flour thoroughly; pour on the boiling water and dissolve; add eggs and lemon; beat whites of eggs to stiff froth and stir into mixture; line deep pan with rich crust; pour all into it and bake in a moderately hot oven.

Mrs. J. W. Dunkle.

LEMON CREAM PIE.

1 cup sugar, 1 tablespoon butter, 2 eggs, juice and grated rind of 1 lemon, 1 cup boiling water, 1 tablespoon corn starch, dissolved in cold water; stir corn starch into boiling water; add butter and sugar well beaten together; when cool add lemon and the beaten yolks of the eggs; bake in an open crust and when done spread over the top the beaten whites of 2 eggs sweetened; then brown in oven.

Lora E. Alden.

LEMON PIE WITH TWO CRUSTS.

1 lemon; grate the whole lemon, 1 cup sugar, butter size of walnut, 1 egg, 1 tablespoon flour, $1\frac{1}{2}$ cup raisins chopped; beat all together thoroughly; pour over it 1 cup boiling water just before it is put in crust; bake immediately.

Mrs. E. R. Pierce.

MAPLE CUSTARD PIE.

1 pt. cream or milk, 1 cup new maple sugar, yolks of 3 eggs, pinch of salt; beat sugar and eggs together; add cream or milk; line pie plate with good rich paste; fill with mixture and bake in quick oven.

Fredonia C. B.

POOR MAN'S MINCE MEAT.

1 peck green tomatoes, (peeled and chopped), 4 pounds granulated sugar, 2 pounds raisins chopped, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 cup vinegar; cook two hours before adding sugar, spices and raisins; then cook two hours more.

Jamestown C. B.

MINCE MEAT.

For a gallon of mince meat use $\frac{1}{3}$ chopped meat, (salted when boiling), and $\frac{2}{3}$ chopped apples, 1 pt. molasses, 2 cups good vinegar, $\frac{1}{2}$ cup of butter or 1 cup chopped suet, 1 tablespoon allspice, $1\frac{1}{2}$ tablespoons cinnamon, 1 teaspoon cloves and a teaspoon salt. To make a mince pie, line a tin with rich crust and fill with above adding raisins, sugar and dots of butter in quantities to suit the taste; cover with crust and bake in slow oven about $\frac{1}{2}$ hour.

Mrs. A. Cook.

MINCE MEAT NO. II.

2 pounds lean beef boiled; when cold chop fine; 1 pound of suet minced to a powder; 5 pounds juicy apples, pared and chopped, 4 pounds seeded raisins, 2 pounds currants, washed and dried, $\frac{1}{2}$ pound citron, chopped, 3 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon cloves, 1 tablespoon allspice, 2 tablespoons mace, 1 grated nutmeg, 1 tablespoon fine salt, 3 pounds brown sugar, $\frac{1}{2}$ gallon boiled cider; mix and heat through; then seal in jars. Jelly, juice from spiced fruits, preserves, or plain fruit juices may be added and will add to flavor.

Kate Winger.

MOCK MINCE PIE.

1 cup crackers rolled fine, 1 cup hot water, $\frac{1}{2}$ cup vinegar, 1 cup molasses, 1 cup sugar, 1 cup currants, 1 cup raisins, spice to taste; measure with a teacup.

Mrs. Dwight Cowan.

ORANGE CREAM PIE.

Beat thoroughly the yolks of 2 eggs with $\frac{1}{2}$ cup of sugar; add 1 large tablespoon flour, 1 small tablespoon corn starch, dissolved in milk; pour into 1 pt. boiling milk and let cook about three minutes; flavor with Royce's extract of orange and pour into a baked crust; beat the whites to a stiff froth; add $\frac{1}{4}$ cup of sugar; flavor with orange extract; spread on top; put in oven and slightly brown.

Mrs. John Thomas.

PEACH KUCHEN.

Make the crust the same as for biscuit, and line the bottom of a deep pie tin about $\frac{1}{2}$ inch thick; quarter the peaches and cover bottom of tin; then sweeten and put in several pieces of butter; sprinkle with cinnamon and bake without upper crust; serve with cream.

Mrs. D. D. Reed.

PEACH PIE.

Rub, but do not pare the peaches; put them into a stew pan with sugar to the taste and water enough to cover them; boil till

they are soft; lay them in a pudding dish; pour over the water in which they were boiled; cover with a rich pie crust an inch thick and bake.

Mrs. L. D. Wetmore.

PIEPLANT PIE.

Mix $\frac{1}{2}$ teacup of sugar and 1 heaping teaspoon of flour together; sprinkle over the bottom crust; then add the pieplant cut up fine; sprinkle over this another half teacup of sugar and 1 heaping teaspoon of flour; bake fully $\frac{3}{4}$ of an hour in a slow oven.

Mrs. T. W. McNett.

CREAM PIEPLANT PIE.

1 cup cream, 1 cup sugar, 1 tablespoon flour and enough pieplant to cover bottom of dish; cut up pieplant and add $\frac{1}{4}$ teaspoon of soda and pour on boiling water; let stand on range a few minutes; then drain and put in the bottom of a well lined pie plate; then add cream; then sugar and last the flour; cut top crust a little larger than bottom of pie plate and place over top without pinching down.

F. C. B.

POTATO PIE.

$\frac{2}{3}$ cup of grated raw potato, 1 pt. sweet milk; let milk boil and stir in potato; when cool add 2 well beaten eggs, $\frac{1}{2}$ cup sugar, a pinch of salt and tablespoon of butter; flavor to taste; bake without upper crust.

Mrs. T. W. McNett.

PUMPKIN PIE NO. 1.

1 egg, 1 tablespoon flour; beat thoroughly together, 1 cup sugar, 2 large tablespoons pumpkin, 1 small teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, 1 tablespoon melted butter, pinch of salt and new milk to fill a quart bowl with the other ingredients; put in a common size pan; bake very slowly.

Mrs. J. E. Wheeler.

PUMPKIN PIE NO. 2.

1 well beaten egg, $\frac{1}{2}$ cup sugar, 2 heaping tablespoons pumpkin, $\frac{1}{2}$ pt. rich milk, (a little cream will improve it), a little salt, butter the size of a hickory nut and season with cinnamon or nutmeg and ginger; bake with under crust in hot oven.

Mrs. Dwight Cowan.

PUMPKIN PIE NO. 3.

1 cup pumpkin, 1 cup sugar, 1 pt. milk, 1 egg, 1 teaspoon flour, 1 teaspoon ginger, pinch of salt and nutmeg; mix flour, spices and sugar; then pumpkin and egg; bake with one crust.

Aresta Beaty.

PRUNE PIE.

Soak 1 pound of prunes over night; cook and remove pits; then beat fine and sweeten to taste; beat the whites of three eggs stiff and then beat all together: line a pie plate with a rich crust and fill with mixture; strap with pastry and bake; when cool serve with whipped cream.

Mrs. J. Bourquin, Mrs. Sill.

PINEAPPLE PIE.

Pastry:—1 cup flour and $\frac{1}{4}$ cup butter; chop together until butter is in pieces size of peas; use enough ice water to make dough hang together in crumbs; handle with a fork; place mixture on board and press together with rolling pin; fold in three and press out again; repeat this and then roll to the size of your pan. This will be enough for two small pies; cover your pan; prick well with a fork and bake; fill with fresh or canned pineapple. If too juicy thicken with cornstarch and add a spoon butter before putting in crust. When cold, whip $\frac{1}{2}$ cup of cream stiff; sweeten and cover the pie.

Mrs. J. R. Drum.

RED RASPBERRY PIE.

1 pt. berries, 1 cup sugar, 2 tablespoons flour and 1 teaspoon butter; use any rich crust: line your pie plate; sprinkle half the sugar and flour in bottom; put in berries and the other half on top, dotting on butter last thing; put on top crust and bake. All berry pies can be made in the same way.

Mrs. C. J. Reese.

RICE PIE.

2 eggs, 1 cup cooked rice, 5 tablespoons sugar, 1 pt. milk; flavor with lemon; put in crust and bake.

Mrs. E. R. Pierce.

RAISIN PIE.

1 cup chopped raisins, 1 large lemon grated, 1 cup of sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup water; stir in 1 large tablespoon flour, 1 soda cracker rolled; boil until it thickens; then add $\frac{1}{2}$ cup of nuts; bake with 2 crusts like mince pie.

Mrs. L. T. Parmlee.

STRAWBERRY PIE.

1 qt. berries, 2 small stalks of rhubarb, $1\frac{1}{2}$ cups sugar, 3 tablespoons flour; mix dry ingredients in a bowl; fill pie crust; put bits of butter on top; cover and bake.

Miss L. Alden.

SNOW PIE.

Make a smooth paste of 2 tablespoons of cornstarch and 3 tablespoons of cold water; then pour in this paste 1 pt. of boiling water and 1 cup sugar; boil well; add the white of 1 egg, beaten to

a froth, and a pinch of salt; add whipped white of 1 egg, into which has been stirred 1 tablespoon of sugar; spread on top, and put in oven to brown; flavor to taste.

F. C. B.

SQUASH PIE.

Wash and dry the squash; cut in slices and steam until tender all through; rub through colander. For 1 pie take 3 large tablespoons of squash; season to taste with sugar, ginger, cinnamon, allspice, nutmeg and salt, and 1 egg which is to be beaten to a cream with the sugar, butter size of a walnut; add enough hot milk to fill the pie plate and keep the mixture hot over boiling water until ready to bake; bake in a moderate oven.

Mrs. M. W. Jamieson.

WASHINGTON CREAM PIE.

1 cup sugar, 1 cup sweet milk, 1 tablespoon butter, 1 egg, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder; flavor with Royce's vanilla; bake in two layers or in one layer and split.

CREAM FOR FILLING.

1 pt. milk; let come to a boil; add $\frac{1}{2}$ cup sugar, 2 eggs and butter the size of a walnut; flavor with Royce's vanilla and serve with whipped cream.

Mrs. A. B. Kehr.

BANBURY TARTS.

1 pound raisins, $\frac{1}{4}$ pound citron, 4 figs chopped fine, juice and grated rind of 1 lemon, 1 cup sugar, 3 rolled crackers, 3 tablespoons water; just heat through but do not cook; makes about 3 dozen; cut good pastry with round cutter and add 1 tablespoon filling.

Boston Cooking School.

BANBURY TARTS.

1 cup raisins, 1 cup sugar, 1 egg, 1 cracker, juice and grated rind 1 lemon; stone and chop raisins; add sugar, egg slightly beaten; cracker finely rolled, and lemon juice and rind; roll pastry $\frac{1}{8}$ inch thick, and cut pieces $3\frac{1}{2}$ inches long by 3 inches wide; put 2 teaspoons of the mixture on each piece; moisten edge with cold water half way round; fold over; press edges together with three-tined fork, first dipped in flour; bake twenty minutes in slow oven.

Mrs. W. A. Talbott.

ORANGE TARTS.

Line gem pans with good pastry; bake and fill with a spoon of orange marmalade or conserve; cover with meringue, made of whites of eggs and 1 tablespoon powdered sugar to each egg; put in oven until light brown. Raspberry or other jams can be substituted for marmalade.

F. C. B.

Layer Cakes, Fillings and Frostings

Mrs. William Hammond

To insure success in the making of any kind of cake, use none but the best ingredients; then exercise great care and judgment in the mixing and baking.

The essentials for good cake are fresh eggs, fine granulated sugar, pastry flour and best butter.

To mix butter cakes, measure dry ingredients and mix and sift baking powder and spices, if used, with the flour. Break each egg separately, thus avoiding loss should a stale egg chance to be found among the number, separating the whites from yolks, if the rule so specifies.

Measure butter, then liquid. Place the butter which should be soft, but not melted, together with the sugar in an earthen bowl; rub together until creamy, add yolks of eggs or whole eggs, beaten until light, liquid, and flour mixed and sifted with baking powder. When whites alone are used fold into the batter the last thing before baking.

Cake can be made fine grained only by long beating. Do not stir, but beat thoroughly, bringing the batter up from the bottom of the dish at every stroke, thus driving the air into the cells of the batter. Unskilled mixing, too rapid or unequal baking, or a sudden decrease in heat before it is quite done, will cause streaks in the cake. Fruit, when added to a cake, is usually floured to prevent settling to the bottom. Raisins should be seeded, then cut with scissors, rather than chopped.

Grease the pans with melted butter, lining the bottom with thin paper, taking care that it does not project over the sides. In filling the pans, have the mixture come well to the corners and sides of the pans, so that when the cake is baked it will be perfectly flat on top. The baking of cake is quite as important a feature as mixing. Many a well mixed cake has been spoiled in the baking. Experience alone can teach one what the temperature of the oven should be for the different cakes. Cake should be watched closely while in the oven, opening and shutting the door carefully. Do not move the cake in the oven unless positively necessary, then do it gently. When done cake shrinks from the pan, and in most cases this is sufficient test, but if in doubt try with a broom splint and if the dough does not adhere, it is done. When removed from the oven, allow it to stand five minutes; then invert the pan on a board covered with fibre paper, and the cake will fall out. If the cake is inclined to stick to the sides, loosen with a knife before inverting. Allow the cake to cool before icing.

Mrs. Hammond.

ALMOND CAKE AND LADY BALTIMORE.

2 cups granulated sugar, $\frac{2}{3}$ cup butter, 1 cup milk, $2\frac{2}{3}$ cups flour, 2 teaspoons baking powder, 1 teaspoon Royce's vanilla, whites of 8 eggs; bake in two layers. For filling, pour over the beaten whites of 2 eggs a syrup made of 2 cups granulated sugar, 1 cup water, cooked until it threads; beat this until nearly cold when add $\frac{3}{4}$ pound blanched almonds, chopped fine; flavor with Royce's almond extract.

Mrs. Wm. Hammond.

If used with the following filling would make an excellent Lady Baltimore Cake. Filling—Boil 3 cups of granulated sugar with a gill of water until a drop hanging from the tip of a spoon threads in the air; pour while hot over the whites of 3 eggs whipped to a standing froth; whip until you have a thick cream and stir in gradually a cup each of seeded and minced raisins and chopped pecans, with 5 figs that have been soaked soft in lukewarm water, then wiped dry and minced.

A GOOD COMMON LAYER CAKE.

3 eggs, 1 tablespoon butter, $1\frac{1}{2}$ cups sugar, 2 cups flour, 2 teaspoons baking powder sifted with the flour, $\frac{1}{2}$ cup rich milk; flavor to taste with Royce's extracts and bake in jelly tins.

Mrs. Dwight Cowan.

BLACKBERRY JAM CAKE.

1 cup brown sugar, $\frac{3}{4}$ cup butter, 3 tablespoons sour milk or cream, 3 tablespoons strong coffee (liquid), yolks of 3 eggs and whites of 2, 1 teacup of blackberry jam, 2 teacups flour, 1 teaspoon soda, sifted in flour, 2 teaspoons cinnamon, 1 teaspoon cloves, $\frac{1}{2}$ nutmeg grated, 1 teaspoon Royce's lemon extract; stir all together; bake in 3 layers; put together with boiled frosting. Mrs. Salyer.

BLACK AND WHITE CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, whites of 3 eggs, 1 cup flour, $\frac{1}{2}$ cup cornstarch, 1 teaspoon baking powder. Black Part—1 cup of brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup nuts, yolks of 3 eggs, 1 teaspoon molasses, all kinds spices; either nut or fig filling is nice between black and white cake.

Mrs. C. H. Meacham.

CHOCOLATE CAKE NO. 1

2 cups sugar, 1 cup butter, 1 cup sour milk, $\frac{1}{2}$ teaspoon soda dissolved in the milk, 4 eggs, $3\frac{1}{2}$ cups flour, 3 teaspoons of baking powder; dissolve $\frac{1}{4}$ cake chocolate (or less) and add to middle layer. For frosting—Whites of 3 eggs, 2 cups of confectioner's sugar, $\frac{1}{2}$ cake grated chocolate and Royce's vanilla to taste.

Mrs. I. G. Laey.

CHOCOLATE CAKE NO. II.

1 cup brown sugar, $\frac{1}{2}$ cake grated chocolate, $\frac{1}{2}$ cup sweet milk; put all together and boil until as thick as custard. When cold, add 1 teaspoon of Royce's vanilla, 1 cup brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, 3 eggs, 2 cups flour, 1 teaspoon soda; bake in 2 layers with chocolate filling; put 3 ounces of chocolate into a double boiler; sink it down into the hot water. When the chocolate melts, add $\frac{3}{4}$ cup of milk, $\frac{1}{2}$ cup sugar. When smooth, add yolk of 1 egg, and a teaspoon of vanilla; cool and put between layers.

Agnes Robertson.

CREAM CAKE.

1 cup sugar, butter size of an egg, 2 eggs, 1 heaping cup flour, 1 teaspoon cream tartar, $\frac{1}{2}$ teaspoon soda, $\frac{1}{4}$ cup milk; bake in 2 layers.

Cream for Filling— $\frac{1}{2}$ pt. milk, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup flour, 1 egg; beat sugar, egg and flour together; heat milk over steam or water. When scalding hot, stir in other ingredients; flavor with Royce's vanilla or lemon and spread between cake when cold.

Mrs. J. B. Allen.

CREAM CAKE SIMPLE.

3 eggs, $1\frac{1}{2}$ cups flour, 1 cup sugar, 1 teaspoon baking powder, 2 tablespoons water; bake in 2 cakes and split while warm.

Cream—1 egg, 1 pt. milk, $\frac{1}{2}$ cup sugar, 2 teaspoons corn starch, butter size of an egg, $\frac{1}{2}$ teaspoon Royce's vanilla; let cool and put between cakes.

Miss Jennie Halliday.

A GOOD CHEAP LAYER CAKE.

1 egg and yolk of another, 1 cup sugar, butter size of an egg, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, flavor to taste; bake in layers. Apple cream for above. Pare and grate 2 medium sized sour apples; beat white of egg and 1 small cup granulated sugar together; add grated apple and beat until frothy and light—will not run if beaten long enough; flavor with Royce's extract of vanilla; put between layers and cover top of cake. Very nice if eaten while fresh.

Mrs. J. Gleave.

DELICATE CAKE NO. 1.

2 cups sugar, 1 cup butter, 1 cup sweet milk, 4 cups sifted flour, 3 teaspoons baking powder, whites of 8 eggs; bake either in solid or layer cake; flavor with Royce's vanilla, if in layers slice candied pineapple fine and mix in the frosting for between the layers.

Mrs. W. D. McLaren.

DELICATE CAKE NO. 2.

2 cups pulverized sugar creamed with a good $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup sweet milk, 3 scant cups flour measured after sifting, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon Royce's almond flavor, and lastly the whites of 6 eggs well beaten. Mrs. F. K. Russell.

DEVIL'S FOOD.

2 cups sugar and 1 cup butter creamed, yolks of 5 eggs well beaten, 1 cup sour milk, 1 scant teaspoon soda in 1 tablespoon boiling water, $\frac{1}{2}$ cake of grated chocolate, $2\frac{1}{2}$ scant cups flour, 1 heaping teaspoon baking powder, 1 teaspoon Royce's vanilla, whites of 5 eggs beaten stiff.

Icing— $\frac{1}{2}$ cake grated chocolate, 1 cup granulated sugar, $\frac{1}{2}$ cup milk, butter size of hickory nut, 1 teaspoon Royce's vanilla; boil until it thickens. Mrs. W. J. Richards.

DEVIL'S FOOD.

Part 1.—1 cup sugar, 1 cup grated chocolate, $\frac{1}{2}$ cup sweet milk; let come to a boil. Part 2.—1 cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, 2 cups flour; measure ingredients with a coffee cup; mix the two parts together; bake in layers and put together with icing. Mrs. L. G. Noyes.

CHEAP DEVIL'S FOOD.

3 squares of chocolate, melted, yolks of 2 eggs, 1 cup sugar, granulated, 1 tablespoon butter; mix the above well together; then add 1 cup sour milk, 1 teaspoon soda, 1 teaspoon Royce's vanilla, 1 rounded cup of flour; bake in 2 layers or as a solid cake. Use any icing preferred. Mrs. S. E. Walker.

DANDY CAKE.

$\frac{1}{2}$ cup butter, 2 cups sugar (scant), $\frac{3}{4}$ cup milk, 2 cups flour, whites of 6 eggs, 2 teaspoons baking powder; sift flour four times; sift sugar three times.

Icing—8 ounces chocolate, $1\frac{1}{2}$ cups powdered sugar, 4 tablespoons corn starch, 2 cups milk. When done cooking add tablespoon boiling water. Mrs. Parmlee.

ICE CREAM CAKE.

Beat to a cream $\frac{3}{4}$ cup butter, 2 cups sugar, 1 cup rich milk; sift 2 large teaspoons baking powder twice with 2 cups pastry flour, and 1 small cup corn starch; add to first mixture, and slowly fold in the whites of 7 eggs, beaten stiff; bake in 2 layers.

For Filling—1 pt. cream whipped stiff, to which has been added 1 tablespoon Chalmer's gelatine soaked 2 hours in a tablespoon cold

water and dissolved in a tablespoon boiling water; sweeten and flavor with Royce's extract; spread between layers and frost the top of the cake.

Mrs. M. Mead.

ICE CREAM CAKE.

2 cups granulated sugar, $\frac{2}{3}$ cup butter, 1 cup sweet milk, whites of 8 eggs, 3 cups flour, 3 teaspoons baking powder; bake in layers.

Frosting—2 cups white sugar, $\frac{1}{2}$ cup water, whites of 3 eggs beaten stiff; let sugar and water boil until it forms a string when dropped from the spoon; pour very slowly into the whites of the eggs, beating constantly; flavor with Royce's vanilla.

Mrs. W. A. Rankin.

ISABELL CAKE.

3 eggs, whites only, 2 scant cups granulated sugar, 1 cup sweet milk, 3 cups flour, 2 large tablespoons butter, 2 heaping teaspoons baking powder. When cake is mixed divide into 3 parts; bake 1 part white; add 1 square melted chocolate to second part, and color the third with a few drops of red fruit coloring to make it pink; cover dark layer with white icing; then use white layer and icing; then the pink one and cover the whole with icing.

Mrs. F. M. Downing.

LEMON SPONGE.

1 pound granulated sugar, $\frac{1}{2}$ pound flour, 8 eggs, juice and grated rind of 1 lemon, 2 teaspoons baking powder; bake in 2 thick, oblong layers, frosting each one with lemon juice thickened with pulverized sugar. After frosting under layer, spread with a custard made as follows: $\frac{1}{2}$ cup milk, 1 egg, $\frac{1}{2}$ teaspoon corn starch or flour; sweeten, and flavor with Royce's vanilla.

Mrs. C. N. Payne, Titusville.

LEMON JELLY CAKE.

1 cup butter, 2 cups sugar, $\frac{1}{2}$ cup sweet milk, $2\frac{1}{2}$ cups flour, 5 eggs, 2 teaspoons of baking powder.

Jelly for Cake:—1 egg, 3 tablespoons melted butter, 1 coffee cup sugar, the grated rind and juice of 2 lemons; cook in a dish over water until of the right consistency.

Mrs. W. V. Hazeltine.

LAYER CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 4 eggs, (the whites only), $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder sifted with flour, 1 teaspoon Royce's vanilla, and bake in layers.

Mrs. J. W. Kitchen.

LIGHT LAYER CAKE.

Cream $\frac{1}{3}$ cup butter; add 1 cup sugar gradually; then the well beaten yolks of 2 eggs, and alternately $\frac{1}{2}$ cup milk and $1\frac{1}{2}$ cups flour sifted with 2 level teaspoons baking powder, whites of 2 eggs beaten dry.

Mrs. Honor Parmlee.

LAYER CAKE WITH SOUR CREAM FILLING.

1 cup sugar, 2 eggs, 4 tablespoons melted butter, big $\frac{1}{2}$ cup milk, 2 teaspoons baking powder sifted in 2 cups flour, 1 teaspoon Royce's vanilla.

Filling:—1 small cup sour cream whipped and sweetened, $\frac{3}{4}$ cup chopped raisins, $\frac{3}{4}$ cup chopped nuts. The cream can be quite sour if it is not bitter. This recipe makes two layers.

Mrs. E. R. Allen.

MAPLE SUGAR CAKE.

$1\frac{1}{2}$ cups of granulated sugar, $\frac{1}{2}$ cup butter, whites of 6 eggs or 3 whole ones, $\frac{1}{2}$ cup of sweet milk, 3 teaspoons baking powder, 2 heaping cups flour; bake in 3 layers; put together with boiled frosting, using maple sugar in place of granulated. Take the same quantity of maple sugar.

Mrs. D. L. Gerould.

ORANGE CAKE.

$\frac{1}{4}$ cup butter, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{2}{3}$ cups flour, $2\frac{1}{2}$ teaspoons baking powder; cream the butter; add sugar gradually; eggs well beaten and milk; then add flour mixed and sifted with baking powder; bake in a dripping pan; cut in halves; spread $\frac{1}{2}$ with orange filling and cover top layer with frosting flavored with Royce's orange.

Filling:— $\frac{1}{2}$ cup sugar, $2\frac{1}{2}$ tablespoons flour, grated rind $\frac{1}{2}$ orange, $\frac{1}{4}$ cup orange juice, $\frac{1}{2}$ tablespoon lemon juice, 1 egg slightly beaten, 1 teaspoon butter; mix ingredients in order given; cook ten minutes in double boiler, stirring constantly; cool before spreading.

Boston Cooking School.

PRUNE ALMOND CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup corn starch, 1 cup flour, $2\frac{1}{4}$ teaspoons baking powder, whites of 3 eggs, $\frac{1}{4}$ teaspoon Royce's almond extract; bake in dripping pan, and cut in two crosswise; make enough boiled frosting for two layers; to $\frac{1}{2}$ of it add 8 soft prunes stoned and cut in pieces, and $\frac{1}{4}$ cup almonds blanched and cut in pieces.

Boston Cooking School.

ROLLED JELLY CAKE.

3 eggs, yolks and whites beaten separately, 1 cup sugar, 1 cup flour, pinch of salt, 1 teaspoon baking powder sifted in flour, $\frac{1}{4}$ cup

boiling water, added last; spread thin on greased dripper; when baked spread thick with jelly and roll while hot.

Mrs. C. H. Smith.

RIBBON CAKE.

1½ cups sugar, ½ cup butter, 2½ cups of flour, ½ cup sweet milk, whites 4 eggs, 3 teaspoons baking powder; take 2 tablespoons of the above mixture and add a little soda, ½ cup of chopped raisins, a few currants, ½ cup flour, ½ cup molasses; bake in three layers.

Mrs. J. O. Parmlee.

TILDEN CAKE.

1 cup butter, 2 of pulverized sugar, 1 of sweet milk, 3 of flour, ½ cup of corn starch, 4 eggs, 2 teaspoons baking powder, 2 of Royce's lemon extract.

Mrs. Wm. Hammond.

WHITE CAKE 1.

Cream 1 cup sugar, ¼ cup butter; add ½ cup sweet milk; then well beaten whites of 3 eggs, 1½ cups flour, 1½ teaspoons baking powder.

Mrs. Honor S. Parmlee.

WHITE CAKE 2.

1½ cups sugar, ½ cup butter, ⅔ cup milk, 3 teaspoons baking powder, 2 cups flour, whites of 5 eggs beaten and put in last.

Mrs. Conarro.

WHITE CAKE 3.

1 cup sugar, ½ cup butter, ½ cup milk, 1½ cups flour, after sifting once, 2 small teaspoons baking powder, whites of 4 eggs, whipped to a stiff froth and put in last, Royce's vanilla.

Mrs. D. W. Ames.

YELLOW CAKE.

Yolks of 8 eggs, 1 cup sugar, ½ cup butter, ½ cup sweet milk, 1½ cups flour, 2 teaspoons baking powder; to be flavored with either Royce's lemon or orange, baked in layers, and lemon filling or orange icing placed between them and on top.

Lemon Filling—1 cup sugar, whites of 2 eggs well beaten, juice and grated rind of a lemon; mix and boil until it thickens.

Mrs. D. L. Gerould.

FILLINGS

CREAM FILLING.

⅔ cup sugar, ⅓ cup flour, ⅛ teaspoon salt, 2 eggs, 2 cups scalded milk, 1 teaspoon Royce's vanilla or ½ teaspoon lemon extract;

mix dry ingredients; add eggs slightly beaten and pour on gradually scalded milk; cook fifteen minutes in double boiler, stirring constantly until thickened, afterwards occasionally; cool slightly and flavor.

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FRENCH CREAM FILLING.

$\frac{3}{4}$ cup thick cream, $\frac{1}{4}$ cup milk, $\frac{1}{4}$ cup powdered sugar, white of 1 egg, $\frac{1}{2}$ teaspoon Royce's vanilla; dilute cream with milk and beat until stiff, using Dover egg beater; add sugar, white of egg beaten until stiff and vanilla.

Boston Cooking School.

CREAM FILLING.

1 cup powdered or granulated sugar, $\frac{1}{4}$ cup hot water; let simmer; beat white of 1 egg and mix with the above. When cold add $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup chopped walnuts, 1 tablespoon grated cocoanut.

Mrs. Lees.

CREAM NUT FILLING.

1 cup rich milk or cream, 3 tablespoons sugar, 1 tablespoon corn starch; let come to a boil; stir in the yolks of 3 eggs; cook in a double boiler; when cool add 1 cup nuts and flavoring.

Mrs. W. R. Kopf.

CHOCOLATE FILLING.

$2\frac{1}{2}$ squares chocolate, 1 cup powdered sugar, 3 tablespoons milk, yolk of 1 egg, $\frac{1}{2}$ teaspoon Royce's vanilla; melt chocolate over hot water; add $\frac{1}{2}$ the sugar and milk; add remaining sugar and yolk of egg; cook in double boiler until it thickens, stirring constantly at first so that mixture may be smooth; cool slightly; flavor and spread.

CHOCOLATE CREAM FILLING.

Make cream filling, using a full cup of sugar instead of $\frac{7}{8}$ cup; add $1\frac{1}{4}$ squares Baker's chocolate, which has been melted over hot water.

Boston Cooking School.

COCOANUT FILLING.

Beat whites of 2 eggs on a platter until very stiff; add enough powdered sugar to spread; spread over cake; sprinkle thickly with fresh grated cocoanut; use for layer cake, having filling between and on top.

FIG FILLING.

$\frac{1}{2}$ pound figs, finely chopped, $\frac{1}{3}$ cup sugar, $\frac{1}{3}$ cup boiling water, 1 tablespoon lemon juice; mix ingredients in the order given and cook in double boiler until thick enough to spread.

LEMON COCOANUT CREAM.

Juice and grated rind 1 lemon, 1 cup powdered sugar, yolks 2 eggs, 1 cup shredded cocoanut; mix lemon juice and rind with sugar and yolks of eggs slightly beaten; cook ten minutes in double boiler, stirring constantly; add cocoanut; use when cool.

MARSHMALLOW FILLING 1.

Put $\frac{3}{4}$ cup sugar and $\frac{1}{4}$ cup milk in a sauce pan; heat slowly to boiling point without stirring and boil six minutes; break $\frac{1}{4}$ pound marshmallows in pieces and melt in double boiler; add 2 tablespoons hot water and cook until mixture is smooth; add hot syrup gradually, stirring constantly; beat until cool enough to spread. This may be used for both filling and frosting.

Boston Cooking School.

MARSHMALLOW FILLING 2.

2 tablespoons of gelatine dissolved in 7 tablespoons of boiling water; stir in gradually 1 pound of confectioner's sugar and beat with a spoon $\frac{1}{2}$ hour; flavor with Royce's vanilla; pour in a tin, size of your cake, and set away until the gelatine thickens; put between the two layers of cake.

Mrs. A. W. Nickle.

ORANGE FILLING.

$\frac{1}{2}$ cup sugar, $2\frac{1}{2}$ tablespoons flour, grated rind $\frac{1}{2}$ orange, $\frac{1}{4}$ cup orange juice, $\frac{1}{2}$ tablespoon lemon juice, 1 egg, slightly beaten, 1 teaspoon butter; mix ingredients in order given; cook ten minutes in double boiler, stirring constantly; cool before spreading.

PRUNE ALMOND FILLING 1.

To boiled frosting add $\frac{1}{2}$ cup selected prunes, stoned and cut in pieces, and $\frac{1}{3}$ cup almonds blanched and chopped.

PISTACHIO PASTE.

To Marshmallow Filling No. 1 add a few drops Royce's extract of almond, $\frac{1}{3}$ cup pistachio nuts blanched and chopped and leaf green to color.

B. C. S.

NUT OR FRUIT FILLING.

To Boiled Frosting No. 1 add chopped walnuts, almonds, hickory nuts, Brazil nuts, figs, dates, or raisins, separately or in any combination desired.

STRAWBERRY FILLING.

1 cup thick cream, $\frac{1}{3}$ cup sugar, white of 1 egg, $\frac{1}{2}$ cup of strawberries, $\frac{1}{4}$ teaspoon Royce's vanilla; beat cream until stiff, using Dover beater; add sugar, white of egg beaten until stiff, strawberries mashed and vanilla.

Boston Cooking School.

FROSTINGS

BOILED FROSTING 1.

1 cup granulated sugar, white 1 egg, about $\frac{1}{2}$ cup water; beat the egg to a stiff froth; boil the sugar and water until it "hairs" when the spoon is lifted, or if tested in cold water until it forms a soft ball in the water; pour slowly over the beaten egg, beating all the time; flavor; beat until cold. Miss Kopf.

BOILED FROSTING NO. 2.

$1\frac{1}{2}$ cups sugar to $\frac{1}{2}$ cup water; boil until a small ball forms between the fingers when dropped in water, whites of 2 eggs beaten, stiff; add $\frac{1}{2}$ teaspoon cream of tartar; pour the sugar over the eggs and beat until it does not run. Mrs. A. W. Nickle.

BOILED FROSTING 3.

$2\frac{1}{2}$ cups sugar, whites of 3 eggs; wet the sugar with water; boil until it hairs when the spoon is lifted; have the eggs beaten very light; stir in the boiling sugar; beat until cold. If too stiff, put in a little milk; if too thin, a little powdered sugar.

Mrs. S. P. Hall.

CARAMEL FROSTING.

2 cups light brown sugar, $\frac{2}{3}$ cup sweet milk, butter the size of a walnut, 2 teaspoons Royce's vanilla; cook sugar, milk and butter until it grains and add vanilla before taking from the stove; stir until creamy when it is ready to spread. K. W.

CHOCOLATE FROSTING 1.

8 ounces or 1 cake of chocolate, $1\frac{1}{2}$ cups pulverized sugar, 2 tablespoons corn starch, 2 cups sweet milk; cook all together until thick; then add a little boiling water to make it glossy.

Mrs. Salver.

CHOCOLATE FROSTING 2.

To boiled frosting No. 1 add 4 tablespoons grated chocolate, melted over steam.

Mrs. Lees.

MAPLE SUGAR FROSTING.

2 pounds maple sugar, 1 cup water, whites of 2 eggs; boil sugar and water until it forms a soft ball when dropped in cold water; pour into the beaten whites of the eggs and proceed as for boiled frosting.

Mrs. Orr.

LOAF CAKES

Miss Mame Kopf

ANGEL FOOD.

Whites of 11 eggs, $1\frac{1}{2}$ measures of granulated sugar, 1 rounded measure of flour, 1 rounded teaspoon cream of tartar, 1 teaspoon Royce's vanilla; sift flour four times; measure; add cream of tartar; sift again and put back in sieve ready to put into cake; put a pinch of salt in the eggs and beat to a stiff froth; add the sugar lightly; next the vanilla, and last the flour, very lightly; bake in an angel food pan about 70 minutes in a slow oven. When baked turn the pan upside down to cool. A small tin measuring cup that can be obtained with the pan is used. Miss Kopf.

ANGEL COCOANUT CAKE.

1 cup butter, 2 cups sugar, 3 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup milk, whites 8 eggs; spread the top with icing then with the grated cocoanut. Mrs. S. H. Davis.

APPLE SAUCE CAKE.

1 whole egg and yolk of another, $1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup butter, 1 cup apple sauce as sweetened for table, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda, $1\frac{1}{2}$ to 2 cups flour; cream butter; add sugar gradually and eggs beaten very light; mix thoroughly; then add apple sauce, cinnamon, cloves and soda sifted with the flour; beat all together and bake as a loaf cake. Ice with boiled icing to which chopped raisins may be added as desired.

Mrs. Hue, Miss Lucile Partridge.

ARCHANGEL CAKE.

Beat well together 1 cup sugar and 1 cup butter. When sugar and butter are creamed sufficiently, beat in 2 cups of flour sifted six times. The last time sift with one teaspoon of baking powder. Lastly stir in the well beaten whites of 8 eggs; flavor.

Mrs. S. T. Neill.

BLACKBERRY JAM CAKE.

3 eggs, 2 whites saved for frosting, 1 cup sugar, 1 cup blackberry jam, $\frac{1}{2}$ cup butter, 3 tablespoons sour cream, 1 teaspoon each of soda, cinnamon and cloves, 2 cups flour. Mrs. W. M. Bashline.

BLACKBERRY JAM CAKE.

1 cup sugar (brown), $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 1 cup blackberry jam, 3 eggs, leaving out the whites of 2 for frosting, $2\frac{1}{2}$ cups of flour, 1 teaspoon soda; spices to suit the taste.

Miss Aresta Beatty.

BLACKBERRY JAM CAKE.

1 cup brown sugar, 1 cup butter, 1 cup jam, 1 cup raisins, $\frac{1}{2}$ cup currants, 3 tablespoons of sour milk, $\frac{1}{2}$ teaspoon soda in milk, a little cinnamon and nutmeg, $2\frac{1}{2}$ cups flour. F. B. S.

BLACK CAP CAKE.

1 cup butter creamed with $1\frac{1}{2}$ cups sugar, 2 tablespoons molasses, 2 eggs, $\frac{1}{2}$ cup sour milk, 1 teaspoon soda, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon of cinnamon and cloves together, 1 cup chopped raisins, 1 cup walnuts broken or chopped; bake in a loaf. Mrs. C. H. Smith.

CLOVE CAKE.

1 good cup brown sugar, 1 cup butter, $\frac{1}{2}$ cup milk, 1 cup chopped raisins, 2 eggs, 1 teaspoon cloves, 1 teaspoon baking soda dissolved in hot water; put the raisins in the last thing before the flour; then add 2 cups flour with 1 teaspoon baking powder.

Mrs. W. C. Watson.

CLOVE CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 cup molasses, 1 cup sour milk, 3 cups flour, 1 cup chopped raisins, 2 teaspoons cloves, 1 teaspoon soda, 2 eggs; add any kind of fruit.

Mrs. M. Hazeltine.

CHOCOLATE LOAF CAKE.

$\frac{1}{2}$ cup butter, 2 cups sugar, 2 eggs, $\frac{1}{2}$ cup coffee, $\frac{1}{4}$ cup milk, $2\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 2 squares of melted chocolate, 2 teaspoons Royce's vanilla; cream butter with fork; add sugar and cream again; then the yolks of the eggs, coffee, milk and Royce's vanilla; sift flour with baking powder, and add to other ingredients; then melted chocolate; then whites of eggs beaten stiff; bake in moderate oven.

Mrs. E. E. Allen.

SPICED CHOCOLATE CAKE.

4 eggs; save the whites of two for frosting; 2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk, 1 teaspoon soda, 2 cups flour, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{4}$ cake melted chocolate.

Mrs. B., Mrs. Sill.

SCOTCH CHOCOLATE CAKE.

1½ cups sugar, ½ cup butter, 2 eggs, ½ cup sour milk, ⅓ cup boiling water, 2 cups flour, sifted five or six times, 1 teaspoon Royce's vanilla, 2 squares chocolate, 1 teaspoon soda; dissolve chocolate in the boiling water and stir in last. Mrs. D. H. Siggins.

CREAM ALMOND CAKE.

½ cup butter, 1 cup sugar, 1¾ cups flour, 4 level teaspoons baking powder, ½ cup milk, whites of 4 eggs, ½ teaspoon Royce's almond extract; cream the butter; add the sugar gradually; sift flour and baking powder and add to the mixture, alternating it with the milk; fold in beaten eggs and flavoring; bake in a loaf 45 minutes in a moderate oven.

SOUR CREAM CAKE.

2 cups sugar, ½ cup butter, 3 eggs, 1 cup sour cream, 3 cups sifted flour, 1 teaspoon soda dissolved in hot water, 1 teaspoon baking powder; cream butter and sugar; beat eggs light and add a little salt and flavor to taste; then the cream to which has been added the soda dissolved in 1 tablespoon of hot water; then the flour and baking powder beaten well into the cake. This can be baked in a loaf or two layers, using any kind of filling or icing.

Mrs. Rosamond D. Rogers.

SOUR CREAM CAKE.

1 cup sour cream, 1½ cups brown sugar, 1 teaspoon soda, 1 egg, 2½ cups flour, spices to taste. Fruit may be added if liked. ½ cup raisins. ½ cup shredded citron. Mrs. Salyer.

DEVIL'S FOOD.

⅓ cake Baker's chocolate dissolved in 1 cup boiling water put in last thing before putting in oven. 2 cups sugar, ½ cup butter, ½ cup sour milk, 2 large cups flour, 2 eggs, 1 rounded teaspoon baking powder added to flour, 1 level teaspoon soda added to milk; beat whites of eggs and put in just before chocolate; flavor with Royce's vanilla.

J. Mabel Siggins.

DEVIL'S FOOD.

2 cups granulated sugar, ¾ cup butter, 5 eggs, 1 cup sour milk, 1 teaspoon soda, 3 cups flour, ½ cake chocolate, grated, 1 teaspoon Royce's extract vanilla. Mrs. Rose Messner.

DEVIL'S FOOD.

First part—1 cup brown sugar, ½ cup butter, ½ cup sweet milk, 2¾ cup flour, 1 teaspoon soda. Second Part.—1 cup brown sugar, 1 cup grated chocolate, ⅔ cup sweet milk, yolk of 1 egg; cook until thick; mix with first part and bake in loaf.

DEVIL'S FOOD.

2 cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour milk, 2 eggs; mix together; $\frac{1}{4}$ cake chocolate grated, 1 teaspoon soda, 1 cup boiling water; mix together; add 2 cups flour, 1 teaspoon baking powder, 1 teaspoon Royce's vanilla. Mrs. F. H. Gruninger.

DELICATE CAKE (WHITE.)

3 cups sifted flour, $1\frac{1}{2}$ cups sugar, 7 eggs, whites only, 1 teacup sweet milk, 2 tablespoons butter, 2 teaspoons baking powder, 1 teaspoon Royce's vanilla; beat butter and sugar to a cream; add milk and eggs well beaten; then flavoring; mix with this very slowly, the flour in which baking powder has been sifted; bake in quick oven.

Mrs. W. A. Hall, Mrs. W. Watson.

WHITE FRUIT CAKE.

1 cup butter, 2 cups sugar, $2\frac{1}{2}$ cups flour, whites of 7 eggs, 2 teaspoons baking powder, 1 pound raisins, 1 pound figs, 1 pound dates, 1 pound almonds, $\frac{1}{4}$ pound citron. Nora B. Davis.

PLAIN FRUIT CAKE.

1 cup brown sugar, $\frac{1}{2}$ cup butter, 1 cup of raisins, seeded and chopped, $\frac{1}{2}$ cup sour milk, 2 cups flour, 2 eggs, 1 teaspoon soda, $\frac{1}{4}$ cup molasses, spices to taste. Mrs. Henry Cogswell.

To this recipe may be added $\frac{1}{2}$ cup of walnuts broken.

M. C. K.

FRUIT CAKE NO. 1.

1 pound butter, $1\frac{1}{4}$ pound brown sugar, $\frac{1}{2}$ cup molasses (large), 9 eggs, $1\frac{1}{4}$ pounds flour (sift before weighing), 3 pounds currants, $\frac{1}{2}$ pound citron, sliced thin, $2\frac{1}{2}$ pounds seeded raisins, $\frac{1}{4}$ pound candied lemon peel, sliced thin, $\frac{1}{4}$ pound candied orange peel, sliced thin, $\frac{1}{2}$ pound figs, $\frac{1}{2}$ pound blanched almonds, $\frac{1}{4}$ pound candied pineapple, 1 cup strawberry preserves, 1 teaspoon saleratus, $\frac{1}{2}$ teaspoon cloves, 1 teaspoon cinnamon, 2 or 3 nutmegs; cream the butter and sugar; add molasses, saleratus, spices and well beaten eggs; take part of the flour and thoroughly flour all the fruit before adding slowly to the mixture. After all ingredients are put together, beat with the hands 15 or 20 minutes; steam four hours, bake one. This will make a large milk pan loaf or can be divided into several small ones as desired. Mrs. F. P. Hue.

FRUIT CAKE NO. 2.

1 pound each of butter, sugar and flour, 4 pounds seeded raisins, 1 pound citron sliced, 1 pound each of dates and figs chopped fine, 12 eggs, 1 large orange, 1 lemon peel chopped fine and the juice, 1 tablespoon each of cinnamon and allspice, 1 heaping teaspoon each

of cloves and mace, 1 nutmeg, 1 cup molasses, $\frac{1}{2}$ teaspoon soda, 2 teaspoons baking powder, 1 wine glass strong coffee; chop the orange rind and pulp fine and mix as much sugar with it as can be stirred in (this is in addition to the pound;) beat the butter and sugar to a cream; add the yolks and spices; then the molasses and soda, and the fruit well floured, the stiffly beaten whites last; steam four hours and bake one; makes a large cake. Mrs. Drum.

FRUIT CAKE NO. 3.

1 cup molasses, 1 cup brown sugar, 1 cup sour milk, 1 teaspoon soda, 2 eggs, $\frac{2}{3}$ cup butter, 4 cups flour, 2 pounds raisins, $1\frac{1}{2}$ pound currants, $\frac{1}{4}$ pound candied orange peel, $\frac{1}{4}$ pound candied lemon peel, $\frac{1}{2}$ pound citron, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon mace, 1 teaspoon nutmeg; seed the raisins; wash currants well; put the fruit all together and chop fine in chopping bowl; rub the fruit into a part of the flour. Mrs. W. D. McLaren.

FRUIT CAKE NO. 4.

1 cup brown sugar, 1 cup butter and lard mixed, 1 cup strong coffee, 1 cup molasses, 2 eggs, 1 tablespoon of cinnamon and cloves together, a little salt, 1 teaspoon soda dissolved in hot water, 1 pound raisins, 1 cup walnuts, 3 cups flour; bake one hour; makes two cakes. If desired one of these cakes may be used for pudding by steaming, and serving with Lemon Sauce found under Puddings and Sauces.

Mrs. W. D. McLaren.

FRUIT CAKE NO. 5.

1 pound brown sugar, 1 pound butter, 8 eggs, $1\frac{1}{2}$ pound flour, 1 pound citron, 1 pound candied cherries, 1 pound nuts, $\frac{1}{2}$ pound pine apple, $\frac{1}{2}$ pound orange peel, 2 pounds raisins, 1 pound figs, 1 cup molasses, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon nutmeg, same in liquid spices, 1 tablespoon Royce's orange extract, 1 teaspoon soda, 1 teaspoon baking powder; steam four hours and then put in oven ten minutes to dry. This will make four cakes.

Mrs. A. W. Nickle.

GOLD CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, 3 eggs, 1 cup milk, 2 or $2\frac{1}{2}$ cups flour, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda in milk.

Mrs. J. P. Johnson.

GOLD CAKE.

1 cup granulated sugar, $\frac{1}{2}$ cup butter, yolks of 8 eggs, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 2 heaping teaspoons baking powder, 1 teaspoon Royce's orange extract; cream butter and sugar; add yolks and beat thoroughly before adding milk, flour and extract.

Mrs. M. Kopf.

GINGER BREAD.

Cream $\frac{1}{4}$ cup of butter and $\frac{1}{2}$ cup of sugar, 1 egg, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup molasses, $1\frac{3}{4}$ cups flour, $\frac{1}{2}$ teaspoon ginger, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt; sift flour, spices, salt and soda together; bake thirty minutes. Mary L. White.

GINGER BREAD.

$\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup molasses, 1 teaspoon ginger, 1 teaspoon soda, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ cups flour, 1 egg. Mrs. W. M. Bashline.

HICKORY NUT CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter (scant), whites 4 eggs, 1 small cup milk, 2 cups flour, 1 cup nuts, 2 large teaspoons baking powder; flour the nuts and fold the nuts and whites in last.

Mrs. W. H. Hegerty.

HICKORY NUT CAKE.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup water, 2 cups flour, whites 4 eggs, 1 cup hickory nut meats broken, 1 teaspoon baking powder; beat butter and sugar to a cream; add water and flour; stir until smooth; add half the whites well beaten; then the nuts; then the remainder of the whites and the baking powder; bake in loaf cake or in 2 layers. Mrs. A. R. Blood.

LILY CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar, creamed; add $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup corn starch, 1 rounded cup flour, 1 teaspoon Royce's vanilla, whites of 4 eggs well beaten, 1 teaspoon baking powder.

Mrs. W. J. Richards.

MOLASSES CAKE.

$\frac{1}{2}$ cup light brown sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup molasses, 1 egg, 1 full cup sifted flour, $\frac{1}{2}$ teaspoon ginger, $1\frac{1}{2}$ teaspoons soda. Mrs. J. O. Parmlee, Miss Alden.

MOLASSES CAKE.

$\frac{3}{4}$ cup molasses; fill cup up with sugar; $\frac{3}{4}$ cup butter; fill cup with boiling water; 1 cup raisins, seeded and chopped, 1 egg well beaten, 2 cups sifted flour, 1 teaspoon soda, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon cloves, a little nutmeg. Miss K. Horton.

MOLASSES CAKE WITHOUT EGGS.

1 cup molasses, 3 tablespoons melted butter, $\frac{1}{2}$ cup buttermilk, 1 teaspoon soda, 2 teacups sifted flour; bake in loaf or layers; frost.

Mrs. W. M. Bashline.

MAHOGANY CAKE.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 3 eggs, not separated, 2 cups flour, 1 teaspoon soda, sifted in flour, 1 teaspoon Royce's vanilla, 1 cup sweet milk, $\frac{1}{3}$ large cake chocolate cooked in half of the milk.

Mrs. P. P. Leche.

NUT CAKE.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup raisins, seeded and chopped, $\frac{1}{2}$ cup butternut meats rolled, 2 cups flour, 3 eggs, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg.

Mrs. W. H. Pickett.

POUND CAKE.

1 tumbler eggs, $\frac{3}{4}$ tumbler butter, $1\frac{1}{2}$ tumblers sugar, $1\frac{1}{2}$ tumblers flour, $\frac{1}{4}$ teaspoon baking powder; beat butter and flour together to a cream; sugar and eggs together; bake in slow oven.

Mrs. Eliza Vosberg.

TUMBLER CAKE.

1 tumbler butter, 1 tumbler eggs (broken), $1\frac{1}{2}$ tumblers of sugar, $1\frac{1}{2}$ tumblers sifted flour, 2 even teaspoons baking powder; beat butter and flour together; beat sugar and eggs together; then mix all together.

Mrs. A. J. Davis.

PORK CAKE.

1 pound pork, fat, chopped fine; pour over it 1 pt. boiling water, 1 pound raisins, $\frac{1}{4}$ pound citron, 2 cups sugar, 1 cup molasses, 1 teaspoon soda; flour to thicken; season with nutmeg, cloves and cinnamon.

Mrs. F. E. Sill.

QUICK CAKE.

1 cup sugar, $1\frac{1}{2}$ teaspoons baking powder, sifted in $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ cup melted butter; break whites of 2 eggs on top of butter and fill cup with sweet milk; turn this into the sugar and flour, and beat all together quickly and lightly; turn into a greased tin and bake at once.

Mrs. A. D. Wood.

SUNSHINE CAKE.

Whites 7 fresh eggs, yolks 5 eggs, 1 cup granulated sugar, $\frac{3}{4}$ cup flour, $\frac{1}{2}$ teaspoon cream tartar, pinch of salt; sift and measure as for angel food cake; beat yolks thoroughly; then beat whites about half; add cream tartar; beat until very stiff; stir in sugar lightly; stir beaten yolks thoroughly; then add flour and 1 teaspoon Royce's vanilla; put in a tube tin and bake 45 or 50 minutes.

Mrs. S. H. Davis.

SUNSHINE CAKE.

Whites of 11 eggs, $1\frac{1}{2}$ cups granulated sugar, 1 cup flour, 1 teaspoon cream of tartar, little salt, $\frac{1}{2}$ teaspoon Royce's vanilla, yolks of 5 eggs. The secret in this cake is to have the eggs fresh and cold; measure flour after sifting once; sift flour, sugar and cream of tartar together four or five times, so they will be light and well mixed; break the eggs, whites only, onto a large platter or bowl; beat them with the salt to a stiff dry froth; add the vanilla; then sift the flour in a little at a time, and stir but do not beat. We call it folding; beat the yolks of 5 eggs very light and fold into the cake; use a tin with removable bottom, and legs, and never grease such a tin for cake of any kind; bake about one hour in a moderate oven. If the oven bakes fast on the top put paper over it and put a couple of tin cans in the oven to hold the paper up, so the cake, as it rises, will not touch the paper. Do not open the oven door the first fifteen minutes, then if it has not raised any, turn on a little more gas. When you take it out of the oven turn bottom side up until cold; then run a knife around and it will drop out.

Mrs. Rosamond D. Rogers.

SPONGE CAKE.

5 eggs, juice of 1 lemon, 1 cup granulated sugar, 1 cup flour, $\frac{1}{2}$ teaspoon baking powder; beat yolks and sugar to a cream; add lemon juice; then stiffly beaten whites of eggs; then the flour and baking powder; grease tins and bake in hot oven. Mrs. Salyer.

WHITE SPONGE CAKE.

8 eggs, whites only, 1 cup powdered sugar, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup corn starch, 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda, 1 teaspoon Royce's vanilla; beat whites to a stiff froth; add sugar and beat well; then soda dissolved in a little milk, the corn starch and flavoring; stir cream of tartar in flour and add the last.

Mrs. Rose Messner.

SPONGE CAKE WITH MILK.

4 eggs, beaten thoroughly, 2 cups granulated sugar, 2 cups flour, 2 teaspoons baking powder; sift baking powder in flour; after all is stirred well together, add 1 cup boiling milk; flavor with Royce's extract.

Mrs. J. Danforth.

CHOCOLATE SPONGE CAKE.

2 cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup of cake of chocolate melted in butter, 2 eggs, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ teaspoon salt, 1 teaspoon Royce's vanilla, 2 cups flour, 2 teaspoons baking powder; add cup boiling water last thing; bake in slow oven. This makes a large slab cake. Less chocolate if so desired

SPONGE CAKE WITH HOT WATER.

1 cup sugar, 2 eggs, 1 teaspoon baking powder, 1 cup flour, $\frac{1}{3}$ cup boiling water; beat sugar and eggs together; sift baking powder in flour; beat all together; then stir in the boiling water; bake quickly.

Mrs. D. D. Reed, Mrs. J. Gleave,
Mrs. Dwight Cowan, Miss C. Pickett.

BOILED SPONGE CAKE.

1 cup sugar, 1 cup water, 1 cup flour, 5 eggs and a few drops of Royce's lemon extract; boil sugar same as for frosting; beat whites of eggs stiff in a bowl, and pour the syrup over, beating until cold, then add the beaten yolks, 1 teaspoon cream of tartar added to flour and sifted five times; then beat all together and pour into an un-buttered tin; bake slowly 50 or 60 minutes. Mrs. C. H. Smith.

BOILED SPONGE CAKE.

6 eggs, 1 cup sugar, 1 cup water, 1 level teaspoon cream of tartar, 1 cup flour; separate the eggs, and beat whites to a stiff froth with cream of tartar; boil sugar and water till it hairs and beat into whites of eggs until cold; have yolks beaten light and stir lightly into the frosting; sift flour once before measuring; then sift 3 or 4 times as for angel cake; fold in as carefully as you can; flavor; bake in angel food pan one hour in slow oven.

Mrs. W. D. McLaren, Mrs. Schlosser.

SPICE CAKE.

2 cups brown sugar, 1 cup butter, 3 eggs, $2\frac{3}{4}$ cups flour, 1 cup sour milk, 1 teaspoon soda dissolved in milk, 1 cup raisins, 1 cup nuts, chopped or broken, 1 teaspoon cinnamon, 1 teaspoon cloves; bake in loaf or little cakes.

Mrs. A. R. Blood.

SPICE CAKE.

2 cups brown sugar, 1 cup sour milk, $\frac{1}{2}$ cup butter, $2\frac{2}{3}$ cups flour, 1 cup raisins, 1 cup almonds chopped, $\frac{1}{2}$ cup currants, 2 eggs, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon allspice, 2 teaspoons cinnamon, a little nutmeg, citron if you like.

Mrs. Dwight Cowan.

MRS. ROOSEVELT'S SPICE CAKE.

1 cup butter, 2 cups sugar, 1 cup milk, 4 eggs, 4 cups flour, 2 teaspoons baking powder, 1 teaspoon cinnamon, $1\frac{1}{2}$ teaspoons nutmeg.

SPICED MOUNTAIN CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, yolks of 5 eggs, and whites of 2, 1 teaspoon each of ground cloves and cinnamon, $\frac{1}{2}$

nutmeg, grated, $1\frac{1}{2}$ cups flour, 1 heaping teaspoon baking powder; cream butter and sugar; add the well beaten yolks of the eggs; then the milk, spices, flour and baking powder, and lastly the whites of the eggs beaten to a stiff froth. The above recipe may be used with the yolks of 7 eggs, leaving out the whites; bake in moderate oven. When the cake has been in the oven a minute or two sprinkle over top a little soft sugar and cinnamon; bake in a long shallow pan.

Mrs. M. Kopf.

SPANISH CAKE.

1 pt. sugar, 4 eggs, reserving whites of 2 for icing, $\frac{3}{4}$ cup butter, 1 cup sweet milk, 2 teaspoons baking powder, 1 scant qt. flour; bake in a large dripping pan; when done, cut in squares with a hot knife and ice.

Mrs. Dwight Cowan.

SPANISH BUNS.

$1\frac{1}{2}$ cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{2}{3}$ cup sour milk, $\frac{1}{2}$ teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon cloves, 2 cups flour, 2 eggs, reserving 1 white for icing; bake in a shallow pan; cover with boiled icing flavored with Royce's orange; cut in squares when ready to serve.

Mrs. W. B. Hammond.

SPANISH BUNS.

1 pt. brown sugar, 4 eggs, reserving 2 whites for icing, 1 cup sweet milk, 1 cup melted butter, 1 qt. flour, 3 teaspoons Home baking powder, cinnamon, allspice and cloves to taste; bake in a drip-per; ice, and cut in squares.

Mrs. L. A. Goodrich.

VIRGINIA LOAF CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{2}{3}$ cup butter, 1 cup chopped raisins, 2 eggs, 1 cup buttermilk, 2 cups flour, 1 teaspoon each of soda, cinnamon and cloves.

WALNUT CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, 1 cup nut meats chopped fine, 2 eggs; ice, and put whole English walnut meats on the top and sides.

Mrs. W. A. Hall.

WHITE CAKE.

2 cups granulated sugar, scant cup butter, 3 large cups flour, 1 large cup milk, whites 8 eggs, 2 rounded teaspoons baking powder. This makes 2 large cakes.

Mrs. W. R. Kopf.

WHITE CAKE.

2 measures sugar, $\frac{1}{2}$ measure butter, 3 measures flour, 1 measure milk, whites 4 eggs (5 if small), 3 level teaspoons baking powder.

der; flavor to suit taste; keep out $\frac{1}{2}$ measure of sugar to stir with eggs; sift flour four times and then keep one measure to sift with baking powder; cream butter and sugar; then add milk and 2 measures of flour, and beat thoroughly; then add the other measure of flour and baking powder, and lastly, fold in the well beaten whites of eggs into which the $\frac{1}{2}$ measure of sugar has been stirred; flavor with Royce's extract. Miss Winger.

GOOD RECIPE FOR WHITE CAKE OR CAN BE USED FOR LAYER CAKE.

1 cup butter, 2 cups fine granulated sugar, 3 heaping cups of pastry flour, whites of 6 eggs, 1 cup milk, 2 teaspoons baking powder, 2 teaspoons Royce's extract; cream the butter and sugar; add the milk; add $\frac{1}{3}$ of the flour; then $\frac{1}{2}$ the beaten whites; then $\frac{1}{2}$ the flour that is left; then the remainder of the eggs, and the rest of the flour and the extract; stir until perfectly smooth, each time after adding each part. Any white cake is improved by using this formula for putting together. Mrs. S. E. Walker.

AUNT HATTIE'S WHITE CAKE.

1 cup white sugar, $\frac{1}{2}$ cup butter, whites of 4 eggs, $\frac{2}{3}$ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon Royce's vanilla.

Cookies, Doughnuts, Little Cakes, Etc.

Mrs. Charles T. Conarro

BROWN SUGAR COOKIES.

3 cups brown sugar, 4 eggs (not beaten separately), $\frac{2}{3}$ cup butter, 1 teaspoon soda dissolved in water, flour sufficient to roll out; bake in quick oven.

Mrs. H. E. Brown.

BUTTERMILK COOKIES.

2 cups sugar, 1 full cup butter, 1 cup butter milk, 1 teaspoon soda, 3 eggs and a little nutmeg, 3 drops of lemon, flour enough to make a batter that will drop from the spoon and not spread; drop on greased pans and put a raisin in center of each.

Mrs. C. H. Smith.

COCOANUT COOKIES.

1 cup granulated sugar, 1 cup cocoanut, $\frac{1}{2}$ cup butter, 2 eggs, 4 tablespoons sweet milk, 2 teaspoons baking powder, flour to roll without sticking.

Mrs. M. Kopf.

CHOCOLATE COOKIES.

1 cup butter, 1 cup sugar, 1 cup molasses, 1 egg, $\frac{1}{2}$ tablespoon ginger, 1 tablespoon baking powder, $\frac{1}{4}$ teaspoon soda, $\frac{1}{2}$ cake chocolate dissolved in $\frac{1}{2}$ cup boiling water; mix quite stiff; sprinkle with sugar before baking.

CHOCOLATE COOKIES NO. 2.

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg, $\frac{1}{4}$ teaspoon salt, 2 ounces Baker's chocolate, $2\frac{1}{2}$ cups flour (scant), 2 teaspoons baking powder, $\frac{1}{4}$ cup milk; cream the butter; add sugar gradually, egg well beaten, salt and chocolate melted; beat well and add flour mixed and sifted with baking powder alternately with milk; chill; roll very thin then shape with small cutter, first dipped in flour and bake in hot oven.

Mrs. Edward Allen.

CREAM COOKIES.

2 cups sugar, 2 eggs, 1 cup butter, 1 cup sour cream, 1 teaspoon soda, 1 teaspoon Royce's lemon extract, or $\frac{1}{2}$ nutmeg, grated, flour enough to make a dough as soft as it can be rolled.

Mrs. W. A. Hall.

CHILDREN'S COOKIES.

3 eggs, 2 large cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 qt. flour, 2 teaspoons baking powder; roll thin and place a raisin on each cookie before baking. Mrs. Burfoot.

FIG COOKIES.

1 cup sugar, 2 eggs, $\frac{1}{2}$ cup butter, 1 dozen figs chopped fine, 1 heaping teaspoon baking powder, flour to roll nicely.

Mrs. S. J. Franklin.

GINGER COOKIES NO. 1.

1 cup N. O. molasses, 1 cup lard, 1 cup sugar, 3 tablespoons vinegar, 1 teaspoon salt; let come to a boil; cool and add 2 beaten eggs, a level tablespoon soda and scant tablespoon of ginger mixed dry with the first cup of flour; beat well and add flour enough to make a soft dough. Hattie Golnicke.

GINGER COOKIES NO. 2.

1 cup butter, 1 cup sugar, 1 cup molasses, 1 tablespoon vinegar, 1 tablespoon soda, 1 tablespoon ginger, a little cinnamon and cloves; stir and boil this mixture; when cold add 2 eggs, well beaten, and flour enough to make quite stiff; roll very thin and cut. These cookies will be either crisp or soft according to the time the mixture is cooked. Mrs. Copeland.

GINGER COOKIES NO. 3.

$1\frac{1}{2}$ cups molasses, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup strong coffee, 1 cup lard and butter mixed, 2 teaspoons soda, 1 teaspoon ginger; mix and set on the stove until it foams; let cool and mix soft and roll thin. Mrs. R. A. Love.

GINGER COOKIES NO. 4.

2 qts. flour, 2 heaping teaspoons soda sifted together, 1 cup shortening worked into flour, 2 eggs, 1 cup sour milk or cold coffee, 2 cups New Orleans molasses, 1 cup brown sugar, 1 teaspoon ginger, $\frac{1}{2}$ teaspoon cloves, 1 heaping teaspoon cinnamon, $\frac{1}{2}$ teaspoon salt; stir up over night and set in cellar to get thoroughly cold—will need very little flour to roll out for baking next morning.

Mrs. Gleave.

PEANUT COOKIES.

2 tablespoons butter, $\frac{1}{4}$ cup sugar, 1 egg, 1 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup flour, 2 tablespoons milk, $\frac{1}{2}$ cup chopped peanuts, $\frac{1}{2}$ teaspoon lemon juice; cream butter; add sugar and egg, well beaten; mix and sift dry ingredients; add to first

mixture; then add milk, peanuts and lemon juice; drop from teaspoon on an unbuttered sheet 1 inch apart and place half peanut on top of each; bake fifteen to twenty minutes in slow oven.

Mrs. Edward Allen.

RAISIN COOKIES.

1 cup butter, 2 cups sugar, 3 eggs, 1 small nutmeg, 1 cup chopped raisins, small $\frac{1}{2}$ teaspoon cinnamon, 3 tablespoons milk 1 teaspoon soda dissolved in milk, flour enough to roll thin.

Bessie Richards.

SPICE COOKIES.

$\frac{1}{2}$ pound brown sugar, 1 tablespoon butter, $\frac{1}{2}$ pound almonds, 1 teaspoon cinnamon, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ teaspoon cloves, 4 eggs, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ cake chocolate, $1\frac{1}{2}$ teaspoons baking powder; mix with enough flour to make a very stiff dough.

Mrs. M. Strelitz.

SCOTCH COOKIES.

1 cup butter, 2 cups sugar, 5 tablespoons milk, 1 teaspoon soda, 2 teaspoons cream tartar, 2 eggs, flour to make soft dough; flavor with Royce's vanilla; roll thin and bake in hot oven.

Mrs. J. O. Parmlee.

SUGAR COOKIES.

1 cup sugar, 3 tablespoons water, 1 cup butter, $\frac{1}{2}$ teaspoon soda, 2 eggs, nutmeg and salt to taste; roll in sugar before baking.

Mrs. M. E. Pickett.

SUGAR COOKIES NO. 2.

2 eggs well beaten, $1\frac{1}{2}$ cups coffee A sugar, $\frac{2}{3}$ cup butter, $\frac{1}{3}$ cup sweet milk, $\frac{1}{2}$ teaspoon soda; mix soft and roll thin.

Mrs. R. A. Love.

SUGAR COOKIES NO. 3.

2 cups sugar, 1 cup butter, 1 cup sweet milk, yolks of 3 eggs, 1 teaspoon soda, flour enough to make a dough as soft as can be rolled; sprinkle sugar over the top and bake in a quick oven.

Mrs. Whitcomb.

SUGAR COOKIES NO. 4.

2 cups sugar and 1 cup butter mixed well together; then add 1 egg, well beaten, 1 cup sweet milk, 1 teaspoon soda in a teaspoon of hot water, just a little nutmeg; flour to roll nicely, with a little sugar on top.

Mrs. F. K. Russell.

SOUR MILK COOKIES.

2 cups sugar (1 granulated and 1 coffee A), 1 cup butter, 1 egg, 1 cup sour milk, even teaspoon soda, $\frac{1}{2}$ teaspoon baking powder, flour enough to roll; flavor with nutmeg or Royce's almond extract. Mrs. M. Kopf.

SOUR CREAM COOKIES.

1 cup sugar, $\frac{1}{2}$ cup lard and butter mixed, $\frac{1}{2}$ cup sour cream, 1 egg, $\frac{1}{2}$ teaspoon soda, nutmeg to taste, flour to make stiff enough to roll and cut; bake in quick oven. Mrs. S. E. Walker.

WHITE COOKIES.

1 cup lard, 1 cup sour milk, 2 cups white sugar, $3\frac{1}{2}$ cups flour, even teaspoon soda; beat the lard to a cream; then add a teaspoon of salt; stir in the sugar; then the sour milk and flour; flavor with nutmeg if desired. Mrs. Turner.

BRUNSWICK JELLY CAKE.

1 cup butter, 1 cup sugar, yolks 3 eggs, 2 large tablespoons rose water; flour to mix as soft as you can; roll and cut out like cookies; after they are baked spread with apple jelly and put frosting on top made of the whites of eggs. Mrs. I. G. Laey.

COCOANUT JUMBLES.

2 cups sugar, 1 cup butter, 2 eggs, $\frac{1}{2}$ grated cocoanut; make just stiff enough to roll thin. J. M. D.

GINGER SNAPS NO. 1.

1 cup lard, 2 cups New Orleans molasses, 1 teaspoon soda in 3 of boiling water, 1 tablespoon ginger; mix rather stiff; roll thin and bake quickly. Mrs. M. E. Pickett.

GINGER SNAPS NO. 2.

2 cups molasses, 1 cup sugar, $\frac{3}{4}$ cup butter; put these in a pan and bring to a boil; take 1 qt. flour, 1 tablespoon ginger, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon nutmeg; put 1 teaspoon soda in first part while hot; turn it onto the flour and spices previously mixed together; then add flour enough to make a stiff dough; roll very thin and bake. Mrs. Fred Darling.

GINGER SNAPS NO. 3.

1 cup granulated sugar, 1 cup black molasses, 1 cup butter, 1 tablespoon ginger, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon powdered alum, 1 teaspoon soda; let come to a boil; when cold add 1 beaten egg and flour enough to roll thin; bake in quick oven.

Mrs. C. H. Smith.

HERMITS NO. 1.

1 cup raisins stoned and chopped, 1 cup butter, 2 cups sugar, 1 tablespoon cinnamon, $\frac{1}{3}$ teaspoon soda dissolved in a little milk, 3 eggs, flour enough to roll out; cut with a tumbler and bake in a quick oven.
Mrs. C. E. Bell.

HERMITS NO. 2.

Cream 1 cup butter; stir in 1 cup sugar gradually, 1 teaspoon cinnamon, 1 teaspoon cloves, a little nutmeg, 1 low teaspoon soda dissolved in a little warm water, 3 eggs, yolks and whites beaten together, 1 cup seeded and chopped raisins, flour enough to roll easily but do not roll as thin as cookies, and use as little flour as possible to handle; sprinkle with sugar before cutting; keep in a tight box.
Mrs. John Clark.

JUMBLES NO. 1.

2 cups sugar, 1 cup butter, 4 eggs, 1 teaspoon baking powder, 1 teaspoon Royce's vanilla, flour enough to roll.
Mrs. Ada Partridge.

JUMBLES NO. 2.

$2\frac{1}{2}$ cups sugar, 1 cup butter, 4 eggs, 3 tablespoons vinegar, $\frac{1}{2}$ teaspoon soda, flavoring, flour enough to roll. C. E. J.

JUMBLES NO. 3.

$2\frac{1}{2}$ cups pulverized sugar, $\frac{3}{4}$ cup butter, 4 eggs, 1 tablespoon vinegar, 1 small teaspoon soda, a little nutmeg, flour enough to roll; sprinkle sugar over them and bake.
Mrs. Lucy Hall.

LEMON SNAPS.

1 cup sugar, $2\frac{1}{2}$ cup butter, $\frac{1}{2}$ teaspoon soda dissolved in 2 teaspoons hot water, flour enough to roll thin; flavor with Royce's extract of lemon.
Mrs. E. L. C.

PEPPER NUTS.

1 pound sugar, $\frac{1}{2}$ pound butter, 5 eggs, $\frac{1}{2}$ teacup milk, 2 teaspoons baking powder; flour enough to roll. E. G. R.

SAND TARTS.

Rub 2 pounds granulated sugar and 2 pounds flour well together; then rub in $1\frac{1}{4}$ pounds butter; wet the whole with 5 eggs well beaten; form into a loaf and let stand in a cool place over night to harden; roll very thin; cut out and wash the top of each cake with milk and the yolk of an egg, mixed together; sprinkle with sugar and cinnamon and chopped almonds or peanuts. These tarts will keep a long time if kept in a tight tin box. Mrs. P. P. Leche.

SAND TARTS, NO. II.

2 well beaten eggs, $1\frac{1}{2}$ cups sugar, $\frac{2}{3}$ cup butter, then fill cup with sour milk, 1 teaspoon soda; flavor with Royce's nutmeg or orange. Aresta Beatty.

LITTLE CAKES**COCOANUT BALLS.**

Use Mrs. Connaro's recipe for White Cake; bake in one layer; cut into small squares; cut off the corners; roll in icing and then in shredded cocoanut. Mrs. Richards.

DROP CAKES.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup sour milk, 1 cup currants, $\frac{1}{2}$ cup butter, 3 cups flour, 2 eggs and a level teaspoon soda. Mrs. J. W. Kitchen.

DROP COOKIES.

1 cup sugar, 1 cup molasses, $\frac{3}{4}$ cup shortening, 2 eggs, 2 heaping teaspoons soda, 2 teaspoons ginger, spices to taste, $\frac{1}{4}$ cup cold water, 4 cups flour, a little salt, raisins if liked; drop from a teaspoon on buttered dish. Miss Winger.

DROP FRUIT COOKIES.

1 pound powdered sugar, 4 large eggs, beat the whites; $\frac{1}{4}$ pound citron, rind of 1 lemon grated, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 scant teaspoon soda dissolved in boiling water, 1 pound flour, 1 qt. fruit, (figs, nuts and raisins), 2 tablespoons coffee. (No shortening.) Drop with teaspoon on buttered tin. These cookies will keep for weeks. Mrs. Volbrecht.

GINGER CAKES NO. I.

$\frac{1}{2}$ cup brown sugar, 1 cup molasses, 1 cup butter, 1 teaspoon each of cinnamon and ginger, $\frac{1}{2}$ teaspoon cloves, $\frac{1}{2}$ teaspoon soda dissolved in a cup of boiling water, $2\frac{1}{2}$ cups flour; add 2 well beaten eggs the last thing before baking; bake in gem pans or in a loaf. Mrs. Trunkey.

GINGER CAKES NO. II.

1 cup molasses, $\frac{3}{4}$ cup brown sugar, $\frac{1}{2}$ cup butter, $2\frac{1}{2}$ cups flour, 1 heaping teaspoon soda, 1 cup boiling water, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon each of nutmeg, cloves and allspice, 2 eggs lightly beaten and added last. Mrs. G. B. Nesmith.

LEMON QUEENS.

$\frac{1}{2}$ cup butter, 1 cup sugar, 1 tablespoon lemon juice, grated rind of 1 lemon, scant teaspoon soda, 1 saltspoon salt, 4 eggs, $1\frac{1}{2}$ cups flour; makes 18 cakes. Mrs. W. J. Richards.

MOCHA TARTS.

Use any good white cake recipe; bake in thin layers and cut into small cakes and put 2 or 3 together, (according to thickness) with this filling:

$\frac{7}{8}$ cup sugar, $\frac{1}{3}$ cup flour, $\frac{1}{8}$ teaspoon salt, 2 eggs, 2 cups scalded milk, 1 teaspoon Royce's lemon extract; mix dry ingredients; add eggs slightly beaten and then pour on the scalded milk; cook fifteen minutes in double boiler or until thick; cool and flavor.

Cover the little cakes with this frosting: To $\frac{1}{2}$ cup butter, add $1\frac{1}{2}$ cups powdered sugar gradually and beat until creamy; add 1 cup of the cream filling which has been cooled, $1\frac{1}{2}$ squares of Baker's chocolate melted and $\frac{1}{2}$ teaspoon Royce's vanilla.

Mrs. N. A. Watson, Erie.

MARGUERITES.

$\frac{1}{2}$ cup sugar, enough water to moisten; let boil until ropey; stir syrup into the white of 1 egg whipped to a stiff froth; add a pinch of cream of tartar and beat same as for frosting; stir in 1 cup chopped English walnuts; spread on any kind of crackers (not salted) and place in oven to brown. These are nice and will often take the place of cake.

Mrs. D. W. Ames.

NEVER FAIL CAKES.

1 cup sugar, $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder, $\frac{1}{4}$ cup butter, 2 eggs, $1\frac{1}{2}$ cups flour; cream butter and sugar; add milk; then beaten yolks; then the flour; stir thoroughly and add the well beaten whites; flavor with Royce's extract; stir evenly and bake in gem tins in a moderate oven.

Mrs. Whitecomb.

NUT CAKES.

2 cups sugar, 2 eggs, $\frac{1}{2}$ cup butter, 1 cup milk, 1 cup chopped raisins, 1 cup chopped walnuts, 2 cups flour, 2 teaspoons baking powder; beat butter and sugar to a cream; add eggs well beaten; then milk, flour and baking powder, and last the raisins and nuts; bake in tins in moderate oven; when cold put on chocolate icing and add half a walnut.

Mrs. M. Strelitz.

OATMEAL MACAROONS.

1 level tablespoon butter, 1 cup sugar, 2 eggs well beaten, 2 cups oatflakes, 1 teaspoon baking powder, 1 teaspoon Royce's vanilla or any flavor desired; cream the butter and sugar; add the baking powder to the oatflakes; mix all well together; add the flavoring; add eggs last; beat all together; drop on warm tins and bake.

Mrs. F. P. Hue.

PEANUT MACAROONS.

1 cup sugar, 1 cup chopped peanuts, 2 tablespoons flour, whites of 2 eggs, pinch of salt; bake in very slow oven.

Mrs. Hoffer, Jamestown.

ROCK BISCUIT.

1½ cups sugar, ¾ cup butter, 3 eggs, 1 cup raisins, 1 cup chopped nuts, ½ cup currants, 4 tablespoons sweet milk, 1 small teaspoon baking powder, ½ teaspoon cinnamon, a little nutmeg and a few drops each of Royce's extract of lemon, orange, vanilla and almond, 2 cups of flour or a little more if necessary to make stiff enough for small drop cakes, 1 teaspoon batter dropped on a greased pan.

Mrs. C. H. Smith.

TAYLOR COOKIES.

1 pt. molasses, 1 pt. brown sugar, 1 pt. butter; boil together five minutes, when cold add ½ pt. sweet milk, 1 tablespoon soda, 1 tablespoon cinnamon, 3 eggs, 4 scant cups flour; bake in gem pans or drop by spoonfuls on a large pan. Will keep for any length of time.

Mrs. W. M. Robertson.

DOUGHNUTS**DOUGHNUTS.**

1 cup sugar, ½ cup butter, 3 eggs well beaten, 1 cup sweet milk, 3 teaspoons baking powder, a little nutmeg, flour enough to roll easily; fry in hot lard.

Mrs. J. W. Crawford.

COMMON DOUGHNUTS.

1 large cup sugar, 5 or 6 tablespoons melted lard, 2 eggs well beaten, 1½ cups sour milk, 1 teaspoon soda, a little nutmeg, and flour enough to roll easily; fry in boiling lard.

Mrs. W. J. Richards.

CRULLERS NO. 1.

1 cup sugar, ½ cup sweet milk, 2 tablespoons butter, 3 eggs, ½ teaspoon soda, nutmeg and salt; mix quite stiff; roll thin; cut in strips about 3 inches long and 1½ inch wide; cut those up in 4 strips; fold the ends together and fry as fried cakes.

Mrs. M. E. Pickett.

CRULLERS NO. 2.

3 eggs, 4 tablespoons melted lard, 1 cup sugar, 6 tablespoons milk, flavoring, 2 teaspoons baking powder, flour to roll nicely and fry.

Mrs. Wilbur.

CRULLERS NO. 3.

1 egg, 1 tablespoon butter, 1 tablespoon sugar, flour to roll nicely; fry in very hot lard and sprinkle with sugar.

Mrs. S. J. Franklin.

DELICIOUS DOUGHNUTS.

1½ cups pulverized sugar, butter the size of large walnut, 1 cup sweet milk, 2 eggs; cream the butter and sugar; beat the eggs in a bowl and add to them the milk; then pour slowly onto the creamed sugar, beating in a little at a time; add 1½ cups sifted flour and beat smooth; into ½ cup flour mix 2 teaspoons baking powder and a little grated nutmeg, and add to the mixture, following with flour enough to stiffen for rolling out. These doughnuts have a "melt in your mouth" quality if directions are carefully followed.

Mrs. S. W. Tait, Montpelier, Ind.

FRIED CAKES.

1 qt. flour, 2 eggs, 1 cup sugar, 2 tablespoons butter, 1 cup sweet milk, 1 teaspoon baking powder, nutmeg and salt to taste; mix soft as can be handled; roll and fry.

Mrs. M. E. Pickett.

FRIED CAKES NO. 2.

1 cup granulated sugar, 1 cup confectionary sugar, ½ cup lard and butter mixed (scant), 1½ cup sweet milk, 3 eggs, 3 teaspoons baking powder in 2 cups flour, little nutmeg; add sufficient flour to roll out; not too hard; when fried roll in confectionary sugar.

Mrs. Tees.

RAISED DOUGHNUTS NO. 1.

1 pt. milk, scalded, 1 cup sugar, 1 egg, a little salt, 2 tablespoons melted butter, 1 yeast cake, or ½ cup of home made yeast; mix egg, sugar and butter together; when milk is cool stir into it; put in yeast and flour to make stiff sponge; let get very light; mould and roll out; cut in squares; put them on buttered plates; let get very light; then fry.

Mrs. J. O. Parmlee.

RAISED DOUGHNUTS NO. 2.

2 eggs, 1½ cups sugar, 1 small cup butter, 2 pts. potato yeast, ¼ teaspoon soda, a little salt, flour to stiffen enough to stir with spoon; stir at night and let raise until morning; roll and cut out and let raise again until very light; makes 4 dozen.

Mrs. P. E. Sonne.

CREAM PUFFS.

Let 1 cup hot water and $\frac{1}{2}$ cup butter come to a boil and stir in 1 cup flour; when cool add 3 eggs without beating; drop in a dripping pan and bake twenty or twenty-five minutes; cut and fill.

Cream for Puffs—Let 1 pt. milk come to a boil and stir in 2 eggs, 1 cup sugar, $\frac{1}{2}$ cup flour beaten together with a little cold milk; boil until thick and flavor with Royce's vanilla.

Mrs. W. J. Richards.

DRINKS

Miss Lora Alden

COFFEE.

Coffee for family use should be bought in small quantities, freshly roasted and if one has a coffee mill, ground at home as needed, because after being ground unless kept air tight, it quickly deteriorates. If not bought in air tight cans with tight fitting cover, it should be emptied into canister as soon as brought from the grocer's.

Coffee may be served as filtered coffee, infusion of coffee, or decoction of coffee. Commonly speaking, boiled coffee is preferred, and is more economical for the consumer. According to the way in which it is to be made, coffee is ground fine, medium and coarse. In making filtered coffee it should be ground fine, for boiled, coarse or medium.

FILTERED COFFEE.

1 cup finely ground coffee, 6 cups boiling water; place coffee in strainer, strainer in coffee-pot, and pot on the range; add gradually boiling water and allow it to filter; cover between additions of water. If desired stronger, re-filter; serve at once with cut sugar and cream; put sugar and cream in cup before hot coffee. If cream is not obtainable, scalded milk may be substituted.

Mrs. Farmer in Boston Cook Book.

BOILED COFFEE.

11 tablespoons coffee, 1 egg, 10 cups water (boiling); beat the egg; add a little cold water and mix with the coffee; turn into coffee pot; pour on boiling water and stir thoroughly; boil for three minutes; place on back of the stove for ten minutes, where it will keep hot but not boil; serve at once.

Mrs. Rankin.

TO MAKE COFFEE FOR ONE.

Allow 2 tablespoons ground coffee to 1 cup of cold water; add coffee to cold water; cover closely and let stand over night. In the morning bring to boiling point.

AFTER DINNER COFFEE.

For after dinner coffee use twice the quantity of coffee, or half the amount of liquid given in other recipes; serve in after dinner coffee cups, with or without cream and sugar.

CAFE' GLACE'.

1 qt. black coffee, 1 qt. milk (heated but not boiled); sweeten with 3 tablespoons powdered sugar; turn mixture in ice cream freezer as for sherbet, only long enough to mix; chill thoroughly; about 5 or 6 minutes; serve in high glasses, adding to each, if liked, a tablespoon of sweetened whipped cream.

Jamestown Cook Book.

BRAN COFFEE.

8 cups clean wheat bran (get at a mill), 2 cups oat flake, 1 cup corn meal; mix together; then stir in $\frac{2}{3}$ cup Porto Rico molasses; mix with hands like pie crust to avoid having it lumpy; put in dripper and place in a hot oven; stir every five or ten minutes for $1\frac{1}{2}$ or 2 hours, when it will be a nice brown. Be careful to avoid burning.

BRAN COFFEE.

Use a tablespoon of the above mixture to a person, and put in a tarleton bag in either hot or cold water. A bit of butter size of bean will prevent boiling over. Let boil at least $1\frac{1}{2}$ hour. This coffee warmed over is even better than at first. Mrs. M. J. Danforth.

TEA.

Black Tea is made from leaves which have been allowed to ferment before curing. Green Tea is made from unfermented leaves artificially colored. Freshly boiled water should be used for making tea. Boiled, because below the boiling point the stimulating property, theine, would not be extracted. Freshly boiled, because long cooking renders it flat and insipid to taste on account of escape of its atmospheric gases. Tea should always be infused, never boiled. Long steeping destroys the delicate flavor by developing a larger amount of tannic acid.

HOW TO MAKE TEA.

3 teaspoons tea, 2 cups boiling water; scald an earthen or china tea pot; put in tea, and pour on boiling water; let it stand in a warm place for five minutes.

Mrs. Farmer in Boston Cook Book.

RUSSIAN TEA.

Follow recipe for making tea. Russian tea may be served hot or cold, but always without milk. A thin slice of lemon, from which seeds have been removed, or a few drops of lemon juice is allowed for each cup; sugar is added according to taste. Each cup can also be garnished with a preserved strawberry or a candied cherry.

Lora E. Alden.

ICED TEA.

After making the tea, strain into glasses $\frac{1}{3}$ full of cracked ice; sweeten to taste. Mrs. Clough.

TEA PUNCH.

Make as much tea as you think you will need, using Oolong; pour this in punch bowl over large cake of ice; then add lemon and orange juice and small fruit in season as for any punch.

Mrs. C. B. Salver.

COCOA AND CHOCOLATE.

Many people who cannot drink tea or coffee, find cocoa indispensable. Invalids and those of weak digestion can take cocoa where chocolate would prove too rich.

COCOA.

$1\frac{1}{2}$ tablespoons prepared cocoa, 2 tablespoons sugar, 2 cups boiling water, 2 cups milk, few grains salt; scald milk; mix cocoa, sugar and salt; dilute with $\frac{1}{2}$ cup boiling water to make smooth paste; add remaining water and boil one minute; turn into scalded milk and beat two minutes, using Dover egg beater.

CHOCOLATE.

1 qt. milk, 3 ounces Baker's Chocolate; cut in small pieces, 3 tablespoons sugar, pinch of salt; boil all together for ten minutes; then take from fire; add 4 or 5 drops Royce's vanilla and beat with Dover egg beater until smooth; serve with whipped cream.

Mrs. A. R. Blood.

CHOCOLATE OR COCOA.

Mix together $\frac{1}{2}$ cup of sifted flour, $\frac{1}{2}$ cup granulated sugar and $\frac{1}{2}$ teaspoon salt; put into a sauce pan $\frac{1}{2}$ cup chocolate, finely shaved (or cocoa); add 1 qt. boiling water; stir until dissolved; add the flour, sugar and salt, and boil gently, stirring constantly five minutes; then stir in 1 qt. boiling milk, and serve with or without whipped cream. This will make 12 cups. Mrs. Friday.

FRUIT DRINKS**LEMONADE.**

1 cup sugar, $\frac{1}{3}$ cup lemon juice, 1 pt. water; make syrup by boiling sugar and water twelve minutes; add fruit juice; cool and dilute with ice water to suit taste. Lemon syrup may be bottled and kept on hand to use as needed.

LEMON SYRUP.

5 pounds white sugar, 2 ounces citric acid, 1 ounce of tartaric acid, $\frac{1}{2}$ ounce epsom salts, the juice and grated rind of 4 lemons, 3 pts. boiling water; put the sugar in a preserving kettle; add the acid dry to the sugar; pour the boiling water on and add the juice and rind of the 4 lemons. When all is dissolved and quite cold, stir the well beaten whites of 2 eggs, and the juice of 2 more lemons; strain through muslin and bottle. Mrs. R. W. Stuart.

LEMONADE WITH EGG.

Squeeze the juice of $\frac{1}{2}$ lemon in a glass; add sugar, 1 raw egg, ice and water; shake vigorously, using a "shaker." This beverage is largely used by boating men, runners and athletes generally.

PINEAPPLE LEMONADE.

1 pt. water, 1 cup sugar, 1 qt. ice water, 1 can grated pineapple, juice 3 lemons; make syrup by boiling water and sugar ten minutes; add pineapple and lemon juice; cool; strain and add ice water.

ORANGEADE.

Make syrup as for lemonade; sweeten orange juice with syrup, and dilute by pouring over crushed ice.

ORANGEADE NO. II.

Put in a large tumbler the juice of $1\frac{1}{2}$ oranges, 2 tablespoons sugar, 1 teaspoon lemon juice; fill the glass with ice water.

FRUIT LEMONADE.

This is made by adding fresh fruits of all kinds to strong lemonade, and if boiling water is used, letting it stand till cold before adding the ice, it will be found much more delicious.

STRAWBERRY SYRUP.

Take fine ripe strawberries and press the juice through a cloth. To each pint of juice add 1 pt. simple syrup and boil gently for an hour; remove from the fire, and when cool, bottle the mixture, sealing the cork; serve mixed with water to taste in glasses half filled with cracked ice.

FRUIT PUNCH.

1 cup water, 2 cups sugar, 1 cup tea infusion, 1 qt. Apollinaris, 2 cups strawberry syrup juice, 5 lemons, juice of 5 oranges, 1 can grated pineapple, 1 cup candied cherries; make syrup by boiling water and sugar ten minutes; add tea, strawberry syrup, lemon

juice, orange juice and pineapple; let stand thirty minutes; strain and add ice water to make $1\frac{1}{2}$ gallons of liquid; add cherries and apollinaris; serve in punch bowl with large piece of ice. This quantity will serve 50.

FRUIT PUNCH.

While fresh fruits are always preferable, canned berries and pineapple may be substituted; steep 2 generous teaspoons of tea in 2 qts. boiling water for five minutes; strain and add 1 pound of lump sugar, stirring until thoroughly dissolved; grate 8 lemons and extract all the juice; cut 3 oranges into slices; shred 1 pineapple; slice 5 bananas very thin and hull 1 pt. strawberries. When the tea is cold add all of the fruit, and let stand in the refrigerator for several hours. Place a cube of ice in the punch bowl; pour the mixture around it and when well chilled serve in punch glasses. To get the best results from the pineapple, peel and remove the eyes; tear apart with a silver fork; reject the cores; sprinkle with sugar and let stand on ice for twelve hours.

TUTTI FRUTTI PUNCH.

Boil together for five minutes 1 qt. water and 1 pound sugar; add the grated rind of 2 lemons and 4 oranges and continue boiling for ten minutes longer; strain the syrup through cheese cloth and add 1 qt. cold water; extract the juice from the lemons and oranges; strain and mix with 2 dozen malaga grapes cut in half and seeded, 2 slices tangerine oranges, 4 slices of pineapple, and 1 banana cut into slices.

CANTON PUNCH.

Boil 4 cups water, 1 cup sugar and $\frac{1}{2}$ cup Canton ginger cut fine for twenty minutes; strain and add $\frac{1}{2}$ cup lemon juice and $\frac{1}{4}$ cup orange juice. When ready to serve, pour over a block of ice and add 1 qt. charged water.

CURRENT PUNCH.

Wash thoroughly 1 qt. red currants adding $\frac{1}{2}$ the quantity of red raspberries and pour over 1 pt. boiling water; cover the fruit closely and when cold press through a sieve, stirring in $1\frac{1}{2}$ cups sugar, 1 tablespoon white wine vinegar and the juice of 1 orange. Thoroughly chill and serve in slender glasses $\frac{1}{2}$ filled with shaved ice; add to each glass a small sprig of fresh mint.

MINT PUNCH.

Chop fine 1 dozen stalks of mint; add $\frac{1}{2}$ cup sugar and the juice of 2 lemons; jam thoroughly and let stand one hour, stirring occasionally; then strain and add the juice of 4 more lemons, $\frac{1}{2}$ cup

sugar and 1 pt. water (reduced to a syrup), the yellow rind of 2 lemons sliced, and some freshly cut mint; stir well and just before serving, add 1 qt. shaved ice and 2 qts. ginger ale.

Elizabeth W. Marvin, in Jamestown Cook Book.

RASPBERRY PUNCH.

Juice from 1 qt. can of red raspberries, juice of 3 lemons, pulp of 2 oranges and 2 bananas diced. To these add enough water to make a good drink; sweeten to taste and serve ice cold.

Mrs. Downing.

RASPBERRY MINT.

To 1 qt. lemonade add $\frac{1}{2}$ cup of raspberries and the leaves from a sprig of mint; chill for two hours and serve in tall glasses, each of which is garnished with a floating sprig of mint.

“Good Housekeeping.”

RASPBERRY VINEGAR.

To 6 qts. red raspberries allow 1 scant qt. white wine vinegar; pour the vinegar over the fruit in a stone jar; cover and stir the fruit once every day for four or five days; then strain through a jelly bag; boil allowing 1 pt. sugar to every pint of juice; skim off the scum that rises; cook until the consistency of syrup. When cold, bottle, cork and seal.

Mrs. D. Shear.

GINGER ALE FRAPPE.

Cut into odd little spiral twists the skin from 3 lemons, adding a pinch each of cinnamon, nutmeg, allspice and whole cloves, 1 large cup granulated sugar, a cup of flaked pineapple and 2 sliced oranges, allowing the fruit puree to stand in a cold place for at least three hours; then turn into a large stone pitcher, pouring in slowly 3 pts. ginger ale and $\frac{1}{2}$ glass blackberry juice from cooked berries; serve while it effervesces in small chilled mugs.

“Good Housekeeping.”

CIDER EGG NOG.

To each qt. sweet cider allow 4 eggs; beat the yolks until they assume the consistency of cream; beat the whites to a stiff froth; stir together the cider and beaten yolks and sweeten to taste; stir in half the beaten whites and season lightly with grated nutmeg; stand in ice until very cold; serve in punch glasses with a teaspoon of meringue on top of each glass.

GRAPE JUICE.

Pick Concord grapes from the stem; wash the grapes and heat them, stirring them all the time. When broken pour into a jelly bag

and allow the juice to drip from the grapes; measure and add $\frac{1}{4}$ the amount sugar; cook juice and sugar until they reach the boiling point; pour into hot bottles; cork and seal immediately. Less sugar may be used.

Miss L. DeForest.

WELCH'S GRAPE PUNCH.

Take the juice of 2 lemons, the juice of 1 orange, (pineapple juice will improve it), 1 pt. Welch's grape juice, 1 small cup sugar and 1 pt. water.

Mrs. W. M. Hoffer.

HOW BOILED WATER MAY BE MADE PALATABLE.

FIRST, Take exactly 2 gallons of water. If the water is not clear, beat up the white of 1 egg and add to the water before boiling. This will gather up every particle of foreign matter in the water and carry it to the bottom of the vessel. The water should be brought to a brisk boil and then stood aside to cool and settle.

SECOND, Pour off the clear water and stir into it a level teaspoon of bicarbonate of soda; then stir in $\frac{2}{3}$ teaspoon of hydrochloric acid. This will make the water perfectly safe, sparkling and refreshing without any flat taste.

Cassius Gillette.

Chief of the Bureau of Filtration of Philadelphia.

ICE CREAM, ICES, ETC.

Mrs. A. R. Blood

Under frozen dishes we include:

Ice Cream—Thin cream or custard foundation, sweetened, flavored and frozen.

Water-Ice—Any fruit juice, diluted with water, sweetened and frozen.

Sherbet—Water Ice to which has been added gelatine or whites of eggs.

Frappe—Water Ice frozen only to the consistency of mush.

Mousse or Parfait—Cream, whipped, flavored and sweetened, placed in moulds, packed in ice and salt and allowed to stand three or four hours.

DIRECTIONS FOR FREEZING DESSERTS.

Frozen dishes are perhaps the easiest desserts to be prepared if one is provided with a good freezer, ice shave, or burlap bag and axe, sufficient ice and coarse salt. Snow may be used instead of ice, but as it is not easily acted upon by the salt, pour water upon the snow and salt until it is slushy. Never draw off the salt water until the mixture is frozen unless there is danger of its getting into the can, for this salt water is what effects freezing.

Shave ice, or if you haven't an ice shave, put the ice in a burlap bag and pound it fine with the broad side of an axe. Adjust can containing mixture to be frozen in the wooden tub, fasten the crank, and give it a turn to see that the can fits in the socket. Allow three measures of ice to one of salt for ice cream, sherbet or water ice, while equal parts of ice and salt should be used for freezing frappe, and packing mousse or parfait. If only a small quantity is to be frozen, the ice and salt need come but little higher in the tub than the mixture in the can, otherwise fill tub to top of can. As the mixture increases in bulk when freezing, the can should never be more than $\frac{3}{4}$ filled. Turn the crank slowly and steadily until it goes pretty hard. After mixture is partly frozen the crank may be turned more rapidly. Add more ice and salt as needed. In freezing water ices turn the crank slowly for a few minutes, then rest for about five minutes, turn slowly again and again rest. Continue this until the water ice is frozen quite hard. It requires a much longer time to freeze water ice than ice cream. If you are making a sherbet instead of a water ice turn dasher rapidly until the mixture is frozen pretty hard. After mixture is frozen, draw off water; remove

dasher; with a large wooden spatula scrape the cream from the sides of the can, then beat and work it for a number of minutes; put lid on the can, with a cork in the opening; repack with ice and salt, using now four measures of ice to one of salt; cover the tub with a piece of carpet or with newspapers and set away for one or two hours to ripen. Water ices and sherbets should be given three or four hours for this ripening process, by which we mean the blending of the different ingredients. When ready to serve, dip can in cold water, wipe, then turn cream out on a dish. If you wish to mould the frozen mixture, do not freeze too hard. Fill the mould or form with the mixture, being careful to fill every part of the mould. Cover with buttered paper, buttered side up. Put on cover and press down. Repack in salt and ice.

ICE CREAM

ALMOND ICE CREAM.

1 qt. cream, 1 qt. milk, 2 cups sugar; scald sugar and milk with 2 tablespoons Chalmer's gelatine which has been soaked in cold milk; let cool; add cream and 1 cup chopped almonds and freeze.

Mrs. W. W. Rankin.

ANGEL ICE CREAM.

Whip the whites of three eggs to a stiff froth, and put $\frac{1}{2}$ cup each of sugar and water into a saucepan over the fire; stir until the sugar is dissolved; then cook slowly without touching until a little dropped into cold water will form a ball when rolled between the fingers; pour the hot syrup slowly on the egg whites, beating constantly. When cold add 1 pt. whipped cream, and any desired flavoring; freeze.

Mrs. L. G. Noyes.

BANANA ICE CREAM.

4 eggs, 1 qt. cream, 1 qt. milk, 6 bananas, 1 pound sugar; peel; mash and then beat the bananas until they become a paste. Allow the milk to come to a boil; add the beaten eggs and sugar; then add cream and when cold freeze; add the bananas when the cream is partially frozen. Pineapples, strawberries or any other fruit may be used instead.

Mrs. S. E. Walker.

BANANA ICE CREAM II.

1 qt. cream, $\frac{1}{2}$ pound sugar, 3 good sized bananas; put 1 pt. of the cream into a farina boiler. When hot, add the sugar, stir until dissolved, and stand aside to cool. When cool add the remaining pt. of cream; turn into freezer and begin to freeze; pare the bananas and cut out the centers with their seeds; mash the remainder to a smooth paste, and turn into the cream when latter is nearly frozen; flavor the cream with a little Royce's vanilla.

Mrs. W. H. Filler.

BISQUE ICE CREAM.

Make custard as for Vanilla Ice Cream II.; add 1 qt. cream, 1 teaspoon Royce's vanilla, and 1 cup chopped hickory nuts or English walnut meats; then freeze.

Miss Farmer.

CARAMEL ICE CREAM WITH ALMONDS.

1 generous pt. milk, 1 scant cup sugar, $\frac{1}{3}$ cup flour, pinch of salt, 2 eggs, 1 qt. cream, 1 cup sugar (caramelized), 1 tablespoon flavoring; put the milk in a double boiler and let come to a boil; beat the first cup of sugar, the flour, salt and eggs together and stir into the boiling milk; cook twenty minutes, stirring most of the time. When this has been cooking about fifteen minutes, caramelize the second cup of sugar by putting the sugar in an iron or granite saucepan over the fire and letting it melt and brown; turn this while still smoking hot into the custard, which by this time will have cooked twenty minutes; mix thoroughly and remove from the fire. When cool, strain; add the qt. cream and the flavoring and freeze.

Mrs. W. H. Filler.

CARAMEL ICE CREAM.

1 qt. cream, 2 cups milk, $1\frac{1}{3}$ cups sugar, 1 tablespoon flour, $\frac{1}{8}$ tablespoon salt, 1 egg; mix flour, half of sugar, salt and egg; add milk gradually. When thick add remaining part of sugar which has been caramelized; cook twenty minutes. When custard is cool add cream and 1 cup chopped almonds.

Miss Charlotte Young.

CHOCOLATE ICE CREAM.

1 qt. thin cream, 1 cup sugar, $1\frac{1}{2}$ squares Baker's chocolate, 1 tablespoon Royce's vanilla; melt chocolate and dilute with hot water to pour easily; add to cream; then add sugar, salt and flavoring, and freeze.

Mrs. L. H. Ensworth.

COFFEE ICE CREAM.

1 qt. cream, 1 cup sugar, 1 cup strong coffee; mix and freeze.

Mrs. D. W. Beaty.

FRENCH ICE CREAM.

In a double boiler scald 1 pt. milk; beat together 4 eggs and 1 cup sugar; stir slowly into scalded milk. When it thickens, strain and set away to cool; beat 1 pt. of cream to a froth; add to the chilled custard with 2 tablespoons of Royce's vanilla and freeze.

Mrs. W. D. Hinekley.

FROZEN PUDDING.

1 generous pt. milk, 2 cups granulated sugar, $\frac{1}{2}$ cup flour, (scant measure), 2 eggs, 2 tablespoons Chamber's gelatine, 1 qt. cream, 1

pound candied fruit, 1 tablespoon Royce's vanilla; let the milk come to a boil; beat the flour, 1 cup of sugar, and the eggs together, and stir into the hot milk; cook twenty minutes; then add the gelatine which has been soaked in cold water for one hour. When cool add sugar, cream and vanilla; freeze ten minutes; then add fruit; finish freezing and pack for about two hours before using.

Mrs. F. P. Hue.

GINGER ICE CREAM.

To recipe for Vanilla Ice Cream, add $\frac{1}{2}$ cup Canton ginger cut in small pieces; then freeze.

Approved.

ICED RICE PUDDING WITH A COMPOTE OF ORANGES.

Rub $\frac{1}{2}$ cup rice well in a towel; put it on to boil in 1 pt. cold water; boil $\frac{1}{2}$ hour; drain; cover with 1 pt. milk, and boil $\frac{1}{2}$ hour longer. While this is boiling, whip 1 pt. cream; add what drains from the whipped cream to the rice and milk; press the rice through a wire sieve and return it to the farina boiler; beat together the yolks of 6 eggs and $1\frac{1}{2}$ cups sugar; then pour over the boiling rice; stir well; return again to the fire and cook two minutes, or until it begins to thicken; take from the fire; add 1 tablespoon Royce's extract of vanilla, and turn out to cool. When cool, put into freezer and freeze. When frozen, stir in the whipped cream; smooth down, and let stand for two hours packed in salt and ice.

FOR THE COMPOTE.

Boil together for ten minutes 1 pound sugar and $\frac{1}{2}$ cup water; skim and add the juice of quarter of a lemon; peel 1 dozen sweet oranges; cut them in halves crosswise; cut out the cores with a sharp knife; put a few pieces at a time in the hot syrup and lay them out singly on a flat dish; pour over them the remaining syrup and place on the ice to cool. To dish, lift the can from the ice and salt; wipe carefully; then wipe the bottom with a towel dipped in boiling water, and turn pudding out on round dish; heap the oranges on top and around the base of the pudding, and pour the syrup over them; serve immediately.

Mrs. Blood.

LEMON BISQUE.

2 lemons, juice and grated rind, 1 qt. cream, 1 cup sugar; scald cream with $\frac{1}{2}$ the sugar and cool; dissolve rest of sugar in lemon juice; mix and freeze; will serve about 12.

Mrs. C. H. Smith.

MACAROON ICE CREAM.

To recipe for Vanilla Ice Cream, add 1 cup macaroons dried and pounded; then freeze.

Miss Farmer.

MAPLE ICE CREAM NO. I.

1 qt. cream, 1 large cup thick maple syrup; mix and freeze.
Mrs. W. W. Rankin.

MAPLE ICE CREAM II.

5 eggs, 1 cup maple syrup, $\frac{3}{4}$ pt. cream; put syrup on stove; let come to boil; then stir in beaten yolks; stir until it thickens; let cool; whip cream and whites; add to custard and freeze.
Mrs. L. G. Noyes.

NOUGAT ICE CREAM.

3 cups milk, 1 cup sugar, yolks 5 eggs, 1 teaspoon salt, $1\frac{1}{2}$ cups heavy cream, whites 5 eggs, $\frac{1}{3}$ cup each pistachio, filbert, English walnuts and almond meats, 1 teaspoon almond extract, 1 tablespoon Royce's vanilla; make a custard of first 4 ingredients; strain and cool; add heavy cream beaten until stiff, whites of eggs beaten until stiff, nut meats finely chopped, and flavoring; then freeze.
Mrs. Hiram C. Jacobs.

PINEAPPLE ICE CREAM.

1 qt. cream, 1 pound sugar, 1 large ripe pineapple or 1 pt. can, juice of 1 lemon; put 1 pt. of cream in a farina boiler with $\frac{1}{2}$ the sugar; stir until the sugar is dissolved; take from the fire, and stand aside to cool; pare the pineapple; take out the eyes; cut open and take out the core; then grate the flesh; mix it with the rest of the sugar; stir until the sugar is dissolved; add the remaining pt. of cream to the sweetened cream and freeze; add the lemon juice to the pineapple and stir into the frozen cream; beat thoroughly; turn the crank rapidly for five minutes; then remove the dasher; re-pack the tub; cover and stand away for two hours to ripen. If canned pineapple is used, add the lemon juice to it, and simply stir the whole in to the cream when cold, and freeze.
Mrs. F. E. Sill.

PEACH ICE CREAM.

1 dozen best ripe peaches; peel and stone; place in bowl and crush with 6 ounces pulverized sugar. Now take 1 qt. rich cream; sweeten to taste and flavor with 1 teaspoon Royce's almond; when the sugar is all dissolved put in freezer and when nearly frozen, add the peaches. Give a few more turns to the freezer to harden.
Mrs. F. C. Darling.

RASPBERRY ICE CREAM.

Prepare same as Strawberry Ice Cream, only using raspberries instead of strawberries.
Approved.

SNOW CREAM.

1 cup cream, 1 cup sugar, 1 or 2 eggs beaten well together; then stir in light snow until it is frozen as stiff as you wish. This is quickly made and good.

Mrs. C. A. Bettis.

STRAWBERRY ICE CREAM.

Put 3 pts. strawberries in a dish with 1 cup sugar and crush, season 3 pts. cream with $1\frac{1}{2}$ cups sugar and freeze; when about frozen open the freezer and put in berries; then freeze for about five minutes and pack for a few hours before serving.

Miss Winger.

Many people prefer to use only the juice of berries.

VANILLA ICE CREAM NO. I.

1 qt. cream, 1 cup sugar, 1 small teaspoon Royce's vanilla; mix ingredients and freeze. Many people think the cream is smoother and more velvety if half the cream is scalded with the sugar; then allowed to cool, added to the remaining cream and frozen.

Mrs. A. R. Blood.

VANILLA ICE CREAM NO. II.

1 pt. milk, 1 cup sugar, $\frac{1}{2}$ cup flour, scant, 2 eggs, 1 qt. cream, 1 tablespoon Royce's vanilla. When the cream is added, add another cup sugar; let milk come to boil; stir in the boiling milk the first cup of sugar, the eggs and flour; cook twenty minutes; set away to cool; then add sugar, cream and the flavoring; freeze.

Mrs. Robert Sheldon.

CHOCOLATE SAUCE.

(To be served with Vanilla Ice Cream.)

1 square Baker's chocolate, 1 cup sugar, 1 tablespoon butter, $\frac{1}{2}$ cup water, $\frac{1}{2}$ teaspoon Royce's vanilla; melt chocolate in double boiler; add the other ingredients excepting the vanilla and boil fifteen minutes. When ready to serve add vanilla. Serve hot.

Mrs. A. R. Blood.

COFFEE SAUCE.

(To be served with Vanilla Ice Cream.)

$1\frac{1}{2}$ cups milk, $\frac{1}{2}$ cup ground coffee, $\frac{1}{3}$ cup sugar, $\frac{3}{4}$ tablespoon arrowroot, few grains salt; scald milk with coffee, and let stand twenty minutes; mix remaining ingredients and pour on gradually the hot infusion which has been strained; cook five minutes and serve hot.

Mrs. Hiram Jacobs.

MAPLE SAUCE FOR ICE CREAM.

Maple syrup boiled down and thickened with a little corn starch; serve hot.

Mrs. D. W. Beaty.

WATER ICES AND SHERBETS.

Any water-ice can be made into a sherbet by adding whites of eggs, say 2 or 3 whites to every quart of the mixture to be frozen, or 1 tablespoon of Chalmer's gelatine (1 teaspoon if you use the granulated gelatine) to a quart of the mixture. Some use a little gelatine even with the eggs, thinking it gives smoothness and body. On the other hand any sherbet can be made as a water-ice by omitting eggs and gelatine.

BANANA SHERBET.

1 pt. milk, 1 pt. cream, 2 eggs, $\frac{1}{2}$ dozen bananas sliced thin. When ready to freeze add the juice of 4 lemons and 2 tablespoons of lemon Jello dissolved in a little hot water. Mrs. E. R. Allen.

CHERRY ICE.

1 qt. water, 1 pound sugar, 1 pt. canned cherries, 1 tablespoon Chalmer's gelatine; boil sugar and water together for five minutes; add gelatine previously soaked in a little cold water to hot syrup; let cool; add juice of 2 lemons; press cherries through the coarsest meat chopper; then add them, juice and all to syrup and freeze.

Mrs. George Orr.

CRANBERRY FRAPPE.

1 qt. cranberries, 2 cups water, 2 cups sugar, juice of 2 lemons; cook cranberries and water 8 minutes; then force through a strainer; add sugar and lemon juice; freeze to a mush, using equal parts of ice and salt.

Mrs. Hiram Jacobs.

CURRANT SHERBET.

1 pt. currant juice, $1\frac{1}{2}$ pts. water, 1 pt. sugar, 1 tablespoon Chalmer's gelatine, juice of 1 lemon, pinch of salt; soak the gelatine for $\frac{1}{2}$ hour in cold water sufficient to cover it; then dissolve in $\frac{1}{2}$ pt. boiling water; mix it with the pt. of cold water, the sugar, salt, lemon and currant juice, and freeze.

Mrs. Filler.

GINGER WATER ICE.

4 cups water, 1 cup sugar, $\frac{1}{4}$ pound Canton ginger, $\frac{1}{2}$ cup orange juice, $\frac{1}{3}$ cup lemon juice; boil water and sugar fifteen minutes; add ginger cut in small pieces, and the fruit juice; cool and freeze. If you wish only the ginger flavor, without the pieces of ginger, boil the ginger with the sugar and water; add fruit juice; when cool strain and freeze.

Mrs. Blood.

LEMON ICE.

3 pts. water, $1\frac{1}{2}$ pts. sugar, rinds of 1 lemon and 1 orange, juice of 4 lemons and 1 orange; boil sugar, rinds and water together

twenty minutes; strain and when cold, add the juices and whites of 4 eggs; freeze.

Mrs. L. G. Noyes.

LEMON SHERBET NO. I.

Boil in 1 qt. milk rind of 1 lemon and 1 pound sugar; when cool put in freezer and half freeze. Have ready the juice of 5 lemons mixed with a little sugar and the whites of 3 eggs beaten to a stiff froth; add this mixture to the frozen milk in the freezer and freeze solid.

Mrs. A. D. Wood.

LEMON SHERBET NO. II.

1½ pts. sugar, 3 pts. water, juice of 10 lemons, 2 tablespoons gelatine; boil the sugar, water and gelatine together twenty-five minutes; add the lemon juice; strain and freeze.

Miss Valentine.

LEMON FRAPPE.

1 qt. milk, 4 lemons, 1 pt. cream, 1½ cups sugar, whites of 5 eggs; heat milk with rind of 1 lemon and sugar; cool and partially freeze; add juice of 4 lemons; freeze; add the eggs well beaten and the cream whipped stiff.

Mrs. Gruninger.

MINT ICE.

Boil together 1 qt. water and 1 cup sugar for five minutes; remove the leaves from 10 good-sized stalks of mint; wash carefully; chop fine; then pound them to a pulp; work gradually into the hot syrup; cool; strain; add the juice of 2 lemons and freeze. If fresh mint is not available use enough of Royces' extract of spearmint to produce desired flavor.

Mrs. A. R. Blood.

ORANGE ICE NO. I.

1 qt. water, 2 cups sugar, 2 cups orange juice, ¼ cup lemon juice; boil water, sugar and grated rind of 1 orange for five minutes; cool; add orange and lemon juice; strain through cheese cloth and freeze.

Mrs. Hiram Jacobs.

ORANGE ICE NO. II.

6 oranges, the grated rind of 3, juice of 2 lemons, 1 pt. sugar dissolved in 1 pt. cold water; mix and freeze same as ice cream.

Mrs. C. A. Bettis.

ORANGE SHERBET.

Juice of 12 oranges, 1 pound sugar, 2 level tablespoons Chalmer's gelatine, 1 qt. boiling water, juice of 1 lemon; cover gelatine with cold water and soak two minutes; then add boiling water and

sugar; stir over fire until it boils. When cold add orange and lemon juice; strain into freezer. When frozen add 1 egg, better with 1 tablespoon powdered sugar; beat thoroughly; let stand to ripen.

Mrs. Richardson.

PEACH SHERBET.

1 qt. sweet milk, 2 cups granulated sugar, whites of 3 eggs, 12 ripe peaches; put milk, sugar and 1 peach stone in farina kettle and boil; cool, strain and half freeze; have ready the peaches pared, mashed and rubbed through a wire sieve and the eggs beaten to a stiff froth; add to mixture in freezer and freeze solid.

Mrs. M. W. Jamieson.

PINEAPPLE SHERBET.

Put milk and sugar on stove same as for lemon sherbet; cool and partly freeze; 3 eggs beaten to a stiff froth and 1 grated pineapple rubbed through wire sieve; mix, beat light and add to frozen mixture and freeze solid.

Mrs. A. D. Wood.

PINEAPPLE SHERBET.

Boil together 1 qt. water, 1 pound sugar and 1 pineapple grated; add 1 tablespoon granulated gelatine soaked in a little cold water

Mrs. George Noyes.

RASPBERRY SHERBET.

Boil 1 qt. milk and 1 pound sugar; when cool put in freezer and half freeze; have ready 1 pt. raspberry juice, juice of 1 lemon, and whites of 3 eggs beaten to a stiff froth; add this mixture to the frozen milk in the freezer and freeze solid.

Mrs. J. O. Parmlee.

RASPBERRY WATER ICE.

1 qt. red raspberries, 1 qt. water, juice of 2 lemons, 1 pound sugar; add sugar and lemon juice to berries; mash and let stand one hour; then press through a sieve; add the water and freeze.

Mrs. Rorer.

STRAWBERRY WATER ICE.

Prepare precisely as Raspberry Ice, using strawberries instead of raspberries.

Mrs. Rorer.

MOUSSE AND PARFAIT

ANGEL PARFAIT.

Make same as Angel Ice Cream; put in mould and pack in equal parts of salt and ice for four hours.

Mrs. C. H. Noyes.

CAFE PARFAIT.

$\frac{1}{4}$ box Chalmer's gelatine, $\frac{1}{4}$ cup cold water, 1 cup clear, strong coffee, 1 cup sugar, 1 cup cream, 1 pt. cream, $\frac{1}{2}$ cup powdered sugar, 1 teaspoon Royce's vanilla; soak $\frac{1}{4}$ box gelatine in $\frac{1}{4}$ cup of cold water for $\frac{1}{2}$ hour; pour over it 1 cup of clear, strong coffee; add 1 cup sugar and stir until it is dissolved; strain and stand aside to cool; whip 1 cup cream; add it to the coffee and stir until it begins to thicken; turn into a freezer and stir until quite hard; whip 1 pt. cream very stiff, adding $\frac{1}{2}$ cup powdered sugar and 1 teaspoon Royce's vanilla; pack in a mould, putting a layer of the coffee mixture an inch thick as the outside and filling with the whipped cream. When the center is filled, cover with the coffee mixture; then put on the cover of the mould, having first bound the edge of the mould with a piece of letter paper; dip a piece of muslin in melted butter and cover the joint; pack in salt and ice and let stand at least two hours.

Mrs. W. H. Filler.

MAPLE PARFAIT.

Yolks of 3 eggs well beaten, and stirred into $\frac{3}{4}$ cup of maple syrup; boil until it coats the spoon, when remove from fire and beat with beater until cool; add 1 pt. of thoroughly whipped cream; mix well; pack in ice and salt, and let stand four hours.

Lena Waterbrandt.

COFFEE MOUSSE.

1 pt. whipped cream, $\frac{1}{2}$ cup granulated sugar, yolks of 3 eggs beaten, 5 stale lady fingers rolled into powder, 1 teaspoon Royce's coffee extract; pour into buttered mold; cover tightly and pack in ice and salt for three or four hours.

Mrs. Leon G. Ball.

NEAPOLITAN MOUSSE.

Whip 1 qt. cream stiff; cover $\frac{1}{4}$ box Chalmer's gelatine with $\frac{1}{4}$ cup cold water and let stand $\frac{1}{2}$ hour; cut $\frac{1}{2}$ pound candied cherries in pieces; cover with the juice of an orange; let stand until the cherries are soft; turn the cream into a basin and add 1 cup powdered sugar and the gelatine dissolved over hot water, the fruit and orange juice and 1 teaspoon of Royce's vanilla; stir gently from the bottom towards the top till it begins to thicken; turn into a mould wet with cold water; pack in ice and salt and let stand two or three hours.

Mrs. C. E. Bell.

PEACH MOUSSE.

$\frac{1}{2}$ ounce Chalmer's gelatine dissolved in $\frac{1}{4}$ cup cold water. After it is melted add it to the pulp of 12 peaches also juice of 1 lemon

and $\frac{1}{2}$ pound sugar; stir until the mixture begins to congeal; then add 1 pt. cream whipped; mould and chill for three or four hours.

Mrs. J. O. Parmlee.

PINEAPPLE MOUSSE.

Dissolve 1 ounce Chalmer's gelatine in $\frac{3}{4}$ cup cold water. After one hour add 1 cup boiling water, $\frac{3}{4}$ pound sugar, the juice of 1 lemon, and 1 can shredded pineapple; stir until it begins to thicken; then add 1 cup of cream, whipped; put in mould and bury in ice and salt for three hours.

Mrs. Parmlee.

PINEAPPLE WALNUT MOUSSE.

1 pt. cream whipped stiff, 1 cup sugar, 1 cup shredded pineapple, 1 cup chopped English walnuts, 1 teaspoon Royce's vanilla; pack in freezer and let stand three or four hours. Mrs. Chas. Conarro.

RED RASPBERRY MOUSSE.

Mash 1 cup berries, add 1 cup powdered sugar and 1 tablespoon granulated gelatine soaked in cold water and dissolved in $\frac{1}{4}$ cup hot water; stir until mixture begins to thicken; then add 1 cup cream whipped until very stiff, and fold in 1 banana cut in thin slices; turn into mould and set on ice for three hours.

Mrs. A. R. Blood.

SULTANA ROLL.

Scald 1 qt. milk; add 1 cup sugar, 1 tablespoon flour rubbed smooth in a little water, and 1 beaten egg; stir and cook for twenty minutes; add pinch of salt; strain and cool; flavor with 1 teaspoon Royce's vanilla and 1 teaspoon Royce's almond extract; add 1 qt. whipped cream; color green with Burnett's leaf green, and freeze. When frozen turn into a mould and sprinkle with candied cherries; fill center of mould with 1 pt. whipped cream, whipped to stiff froth, adding $\frac{1}{2}$ cup powdered sugar and 1 teaspoon Royce's vanilla; pack in ice and salt and let stand two hours.

Mrs. F. E. Sill.

FOOD FOR THE SICK

Mrs. W. S. Pierce

Many persons think that the more they eat the more strength they will have, forgetting that they are only able to assimilate the amount of necessary nourishment and all over this is worse than wasted, for it clogs the system in its removal. It was Balzac who said, "if there is anything sadder than unrecognized genius, it is a misunderstood stomach."

Statistics prove that $\frac{2}{3}$ of all disease is brought about by error in diet. The correct proportions of food-principles have not been maintained, or the food has been improperly cooked. Physicians agree, with but few exceptions, that the proper preparation of food for the sick is of as great importance in the restoration to health as administration of drugs. Time and manner of serving are of equal importance. Take especial care in setting an invalid's tray. Cover with a spotless tray-cloth or napkin. Avoid having too many things on the tray at one time. Salt may appear, but pepper never. Foods which are intended to be served hot should be placed in heated dishes and kept covered during transit from kitchen. Equal care should be taken to have cold foods served cold. Serve in small quantities. The sight of too much food often destroys the appetite.

If patient is restricted to milk diet and milk is somewhat objectionable, it may be tolerated by serving in different ways, such as koumiss, albumenized milk, or by adding Apollinaris, seltzer water or rennet.

BARLEY WATER AND RICE WATER.

Are generally used to reduce a laxative condition. Toast water is often useful in cases of extreme nausea. Fruit waters are principally used for fever patients. They are cooling, refreshing and mildly stimulating and valuable for the salts and acids they contain. Beef essence, which is the expressed juices of beef, being nutritious, is given when a condensed form of food is necessary. Beef tea contains the juices of beef diluted with water, and is given as a stimulant, rather than a nutrient, as is generally supposed.

Egg-nogs are recommended where it is necessary to take a large amount of nutriment daily, as is often the case after a severe illness.

Corn and oatmeal gruels are heat producing and should never be given when inflammatory symptoms are present.

Arrowroot makes a delicate gruel and is more easily digested than any other form of starch. It should never be given to infants.

Foods should be nutritious, easy of assimilation, in small quantities, at regular intervals. After the completion of a meal, the tray should be removed at once, from the sick room, milk should be covered while in the room and if any is left in the glass it must be thrown away.

ALMOND BREAD.

2 pounds blanched almonds, dried and ground through meat chopper, 3 eggs beaten separately, $\frac{1}{2}$ teaspoon baking powder, a little salt; mix together; then add stiffly beaten whites; stir lightly; put in greased pans; when double in size, bake. Mrs. Geo. Sill.

BRAN BREAD OR MUFFINS.

See page 105. One at a meal. Will generally produce a laxative condition if eaten with plenty of butter.

BEEF ESSENCE.

1 pound steak from top of round. Wipe steak, remove all fat, and cut in small pieces; place in canning jar; cover; place on trivet in kettle and surround with cold water; allow water to heat slowly, care being taken not to have it reach a higher temperature than 130 degrees Fahrenheit; let stand two hours; strain and press the meat to obtain all the juices; salt to taste.

BLANC MANGE.

Mix 2 tablespoons powdered arrowroot and 2 tablespoons malted milk with a little water into a paste; add gradually 2 scant cups of water; bring to a boil and stir until it thickens; add $\frac{1}{4}$ teaspoon Royce's vanilla, and, if liked, 1 teaspoon cocoa; put in mould until quite cold.
G. D. P

BEEF TEA.

Beef tea is the juice of the beef diluted with water. Care should be exercised in the selection of the beef as it should be juicy and of good flavor. The back and middle of the rump and the top of the round is the best for this purpose. Tenderloin steak should never be used. 1 pound of lean steak; remove all fat, skin and membrane; cut fine; add 1 pt. cold water; put into earthen dish and keep at 120 degrees Fahrenheit for two hours; strain or not. Mrs. Clough.

BROTH, MUTTON.

3 pounds mutton (from the neck), 2 qts. cold water, 1 teaspoon salt; wipe meat; remove skin and fat, and cut in small pieces; put into kettle with bones; cover with cold water; heat gradually to

boiling point; skim; then add salt; cook slowly till meat is tender; strain; cool; remove fat; re-heat to boiling point, and, if desired add, 3 tablespoons rice or barley and cook until tender. If barley is used, soak over night in cold water.

BROTH, CHICKEN.

Dress and clean a chicken; remove skin and fat, disjoint and wipe with a wet cloth; put in stewpan; cover with cold water; heat slowly to boiling point; skim and cook until meat is tender. When half done season with $1\frac{1}{2}$ teaspoons salt. There should be about 3 pts. stock; strain, cool and remove fat; re-heat to boiling point and add 2 tablespoons well washed rice, if desired; cook until rice is soft.

JUNKET CUSTARD.

1 cup milk, 2 tablespoons sugar, $\frac{1}{4}$ junket tablet, 1 teaspoon cold water, 1 teaspoon Royce's vanilla; heat milk until lukewarm; add sugar and vanilla; when sugar is dissolved, add tablet dissolved in cold water; turn into small moulds and let stand in a cool place until firm.

RENNET CUSTARD.

1 cup milk, 2 tablespoons sugar, 1 teaspoon liquid rennet, 1 tablespoon cherry juice; heat milk until lukewarm; add sugar and cherry juice. When sugar is dissolved, add rennet; turn into small moulds and let stand in a cool place until firm. Cinnamon or nutmeg may be used in place of cherry juice.

SOFT CUSTARD.

Heat $1\frac{1}{2}$ cups of milk in double boiler; beat 3 egg yolks; add $\frac{1}{2}$ cup cold milk, $\frac{1}{4}$ cup sugar; add these to hot milk and cook until custard coats the spoon; strain, flavor with Royce's vanilla and serve cold.

Mrs. Richards.

EGG AND LEMON.

$\frac{3}{4}$ cup cold water, 1 egg, juice of 1 lemon; shake together in shaker or large mouthed bottle for four or five minutes.

JUNKET.

Heat 1 qt. milk until lukewarm (98°); add 3 tablespoons sugar, 1 teaspoon orange juice or any flavor desired; dissolve 1 junket tablet in 1 tablespoon cold water and add to milk; turn into glasses and stand in warm place until thoroughly set; then put in refrigerator until needed.

Aresta Beatty.

CREAM JELLY.

$\frac{1}{2}$ box Chalmer's gelatine, $\frac{1}{2}$ pt. cold water, $\frac{1}{2}$ pt. boiling water, 1 pt. cream; soak gelatine in cold water. In one hour pour on boiling water; strain, sweeten and flavor with Royce's vanilla; stir until it begins to congeal; then stir into it the cream, well whipped, reserving a little for the top. Serve very cold. Mrs. F. E. Sill.

GRUEL, ARROWROOT.

1 cup boiling water, 2 teaspoons Bermuda arrowroot, cold water, salt; mix arrowroot with cold water to form a thin paste; add to boiling water and cook ten minutes; season and add cream if desired. Arrowroot is the purest form of starch.

GRUEL, BARLEY.

1 cup boiling water, 3 teaspoons barley flour, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ teaspoon salt, cold water; mix barley flour with cold water to form a thin paste; add to boiling water and boil fifteen minutes; then add milk, season and strain.

GRUEL, BARLEY.

Barley flour, 2 tablespoons blended with a little cold milk and stir into 1 qt. scalding milk; cook in a double boiler two hours; salt to taste and add sugar if desired; strain.

INDIAN MEAL GRUEL.

Blend 1 tablespoon Indian meal, $\frac{1}{2}$ tablespoon flour, $\frac{1}{4}$ teaspoon salt with 2 tablespoons cold water to make a smooth paste and stir into boiling water; boil slowly $1\frac{1}{2}$ hours; dilute with milk or cream, and strain.

OATMEAL GRUEL.

Add $\frac{1}{4}$ cup oatmeal and $\frac{1}{2}$ teaspoon salt to $1\frac{1}{2}$ cups boiling water; cook four or five hours in a double boiler, adding more water if necessary; strain and dilute with hot milk to make it of right consistency; re-heat and serve. Sugar and flavoring may be added.

GRUEL FLOUR.

Scald 1 cup milk; mix $\frac{1}{2}$ tablespoon flour and a little salt with a little cold milk and stir into the scalding milk; cook in a double boiler for $\frac{1}{2}$ hour; stone and quarter 1 dozen raisins; add enough water to cover; cook slowly until the water has all boiled away; add to gruel just before serving. If there is much diarrhoea, the raisins should be left out.

GRAPE JUICE.

1½ cups Concord grapes, 1 cup cold water, ½ cup sugar; wash and pick over and remove stems from grapes; add water; cook 1½ hours in double boiler; add sugar and cook twenty minutes; strain and cool.

KOUMIS.

1 qt. milk, 1½ tablespoons sugar, ½ yeast cake, dissolved in 1 tablespoon lukewarm water; heat milk until lukewarm; add sugar and dissolved yeast cake; fill beer bottles within 1½ inches of the top and let stand for six hours at a temperature of 80 degrees Fahrenheit; chill and serve fourth or fifth day. Mrs. Richards.

LEMONADE.

1 tablespoon lemon juice, 2 tablespoons syrup, water; make a syrup by boiling eight minutes 1 cup water and ½ cup sugar. To 2 tablespoons syrup add lemon juice and ½ cup water. Soda water, Apollinaris or Seltzer water may be used instead.

LEMONADE, IRISH MOSS.

¼ cup Irish moss, 2 cups cold water, juice 1 lemon, sugar; pick over and soak Irish moss in cold water to cover; remove moss; add cold water and cook twenty minutes in double boiler; strain. To ½ cup of liquid add lemon juice and sugar to taste.

LEMONADE, FLAXSEED.

1 tablespoon whole flaxseed, 1 pt. boiling water, lemon juice, sugar; pick over and wash flaxseed; add water and cook two hours, keeping just below boiling point; strain; add lemon juice and sugar to taste.

SOUP OATMEAL.

Add ½ pt. cold cooked oatmeal to 1 pt. water; add ¼ cup chopped celery, a bay leaf, a rounding teaspoon salt, unless the oatmeal was salted; cover and boil slowly for fifteen minutes; add, if you have it, a teaspoon beef extract or use stock in place of water; press through sieve; return to fire; add ½ pt. good milk; re-heat; serve.

WATER APPLE.

1 large sour apple, 2 teaspoons sugar, 1 cup boiling water; wipe, core and pare apple; put sugar in the cavity; bake until tender; mash; pour over water; let stand ½ hour and strain.

WATER BARLEY.

1 or 1½ tablespoons barley boiled in 1 qt. water three hours; add boiling water to keep it to 1 quart; strain and add a pinch of salt. Mrs. Richards.

WATER BARLEY.

3 tablespoons barley, 4 cups cold water, salt, lemon juice, sugar: pick over barley and soak in water over night or for several hours; boil gently $1\frac{1}{2}$ hours; strain; season with salt, lemon juice and sugar; re-heat and serve.

WATER CURRANT.

2 tablespoons currant juice or jelly, $\frac{2}{3}$ cup cold water, sugar; mix juice and water; then sweeten to taste, or beat jelly with fork and dissolve in water; sweeten if necessary.

JELLICE.

$\frac{1}{2}$ teaspoon of currant, lemon or cranberry jelly; put into goblet; beat well with 2 tablespoons water; fill up the goblet with ice water, and you have a refreshing drink for a fever patient.

WATER OATMEAL.

1 cup fine oatmeal, 2 qts. water, which has been boiled and cooled; add oatmeal to water and keep in a warm place, (at 80 degrees Fahrenheit), $1\frac{1}{2}$ hours; strain and cool.

WATER RICE.

2 tablespoons of rice washed well in two or three waters; take stew pan with 1 qt. warm water and put on fire to boil; when water boils put in rice with one inch of the stick of cinnamon and let boil one hour until the rice has become a pulp; strain the rice water into a basin and sweeten to taste. When cold it is ready for use. Cinnamon cooked with rice helps reduce a laxative condition.

WATER TOAST.

Take 2 slices of stale bread; toast quite brown and pour on them 1 qt. boiling water, and let stand ten minutes; strain through cheesecloth; season with salt.

APPLE SNOW.

1 baked apple mashed through a fine sieve to remove skin and shreds; beat the white of 1 egg until quite stiff; then fold in 2 tablespoons sugar and apple; add last 1 teaspoon lemon juice; serve at once with whipped cream.

Warren Emergency Hospital.

CREAM TOAST.

Heat 1 tablespoon butter. When it is melted and hot add $\frac{1}{2}$ tablespoon flour and $\frac{1}{8}$ teaspoon salt: stir until smooth: add $\frac{1}{2}$ cup hot milk gradually until it makes a cream mixture; pour over toast and serve hot.

Warren Emergency Hospital.

CELERY SOUP.

Cook $\frac{1}{4}$ cup celery in $\frac{1}{2}$ cup boiling water until very soft; strain and add $\frac{1}{4}$ cup hot milk and $\frac{1}{4}$ cup hot cream; make a cream sauce of $\frac{1}{2}$ tablespoon butter, $\frac{1}{2}$ tablespoon flour, $\frac{1}{8}$ teaspoon salt, white pepper, $\frac{1}{8}$ teaspoon onion juice; cook until thick and add to liquid.

Warren Emergency Hospital.

PARFAIT.

Whip $\frac{1}{2}$ pt. thick cream until stiff; then add 3 teaspoons sugar, $\frac{1}{2}$ teaspoon Royce's vanilla; pack in freezer and allow to stand three hours without turning.

Warren Emergency Hospital.

POOR MAN'S RICE PUDDING.

Wash $\frac{1}{2}$ cup rice thoroughly and place in a baking dish with 3 cups milk; bake in moderate oven $1\frac{1}{2}$ hours; then add $\frac{1}{8}$ cup raisins and 3 tablespoons sugar and bake $\frac{1}{2}$ hour longer; serve either warm or chilled with cream.

Warren Emergency Hospital.

SPONGE CAKE.

Beat yolks of 6 eggs until thick and lemon colored; add 1 cup sugar gradually and continue beating; add 2 teaspoons lemon juice and grated rind and whites of eggs beaten dry. When whites are partly mixed with yolks cut carefully and fold in 1 cup flour, mixed and sifted with pinch of salt; bake in an unbuttered tin in a slow oven for thirty minutes.

Warren Emergency Hospital.

JELLIES

Mrs. C. H. Smith

Jellies are made from fruit juice and sugar in nearly all cases proportions being equal. When failures occur, they may usually be traced to the use of too ripe fruit; or a damp atmosphere. If a possible thing, try and make it on a clear day.

To Prepare Glasses—Wash and put on back of range to get hot, or wipe them from hot water when jelly is almost finished.

To Cover Jelly Glasses—Melt parafine wax; put one large tablespoon over each top after jelly is perfectly cold—cover with the regular top or paper and plainly mark each glass and set in cold, but dry place.

Always heat your sugar before adding it to the hot juice; put it in a granite dish, or a dripper; put in the oven leaving the door open and stir occasionally.

To Make Jelly Bag—Fold two opposite corners of cheese cloth or cotton and wool flannel $\frac{3}{4}$ yards long; sew up in form of a cornucopia, rounding at the end; fell or French seam to make strong; bind the top with tape and finish with two or three loops.

BAR-le-DUC JELLY.

This jelly requires time and patience, but amply repays the maker for her trouble, if made in small quantities, and is much less expensive than the imported article. Either white or red currants may be used, not over-ripe. Stem and wash the currants; spread on a soft towel; cover with another towel, and pat gently to remove all moisture. Now take an ordinary unused steel pen: open each currant and scoop out the seeds and juice into a bowl; save the skins in another bowl. To $\frac{1}{2}$ bowl of juice and seeds, add $\frac{1}{4}$ bowl of currants unseeded; mash and put on to boil. When hot, add one bowl and a quarter of granulated sugar; boil ten minutes and strain through a fine wire sieve. Now add a good half bowl of currant skins to the syrup thus formed and boil slowly about fifteen minutes. A few seeds will adhere to the skins, but do not attempt to remove them all, as it would crush the skins too much; pour into jelly glasses. When set, cover with parafine. This makes five or six glasses.

Mrs. W. D. Hinckley.

BLACKBERRY JELLY NO. I.

Blackberries are best for jelly when partly red; cook them to a pulp with a little water; then strain; use pound of sugar to a pt. of juice.

BLACKBERRY JELLY NO. II.

To your blackberries add a few apples in about the proportion of 6 apples to 8 or 10 qts.; cook in a little water; strain through a jelly bag; use pint for pint of juice and sugar; cook until it jellies; try by putting a teaspoon of the liquid in a cool place and when it jellies pour into glasses.

BLACK RASPBERRIES AND CURRANT JELLY.

Use black raspberries and currants in about equal parts, a few more berries than currants if desired; cook and proceed as for blackberry jelly.

CURRANT JELLY NO. I.

Currants are usually in best condition between June 28 and July 3. Cherry currants make the best jelly, equal portions red and white currants are desirable and make a lighter colored jelly; pick over currants, need not remove stems; wash and put in kettle with a little water; cook slowly until currants look white; put in bag and drain; measure; bring to boiling point; boil eight minutes; add hot sugar, (pt. of sugar to a pt. of juice); boil three minutes; pour in glasses.

CURRANT JELLY NO. II.

Put fruit in a stone jar and set in a kettle of tepid water; boil until the fruit is well softened, stirring frequently; put in a jelly bag and let drip a few hours; boil juice just twenty minutes; add hot sugar; let boil five more; pour into glasses. Mrs. Ella Darling.

CURRANT JELLY NO. III.

Squeeze juice from currants without cooking; boil juice twenty minutes; then add 1 pound of hot sugar for each pint of juice; stir well together and boil five minutes.

Mrs. A. R. Blood and Mrs. J. W. Lees.

CRAB APPLE JELLY.

Wash apples; remove stems and blossoms and cut in quarters; put in kettle and add cold water to come nearly to top of apples; cook slowly until apples are soft; mash and drain through a coarse sieve; avoid squeezing apples which makes jelly cloudy; then allow juice to drip through the bag; boil twenty minutes; add equal quantity of hot sugar; boil five minutes; skim and turn into glasses; follow same directions for apple jelly, the juice of one or two lemons improves either kind.

CRANBERRY JELLY NO. I.

Pick over and wash 1 qt. cranberries; put in a double boiler, filling outer vessel with lukewarm water; cover closely; bring to a boil; keep this up until berries are broken to pieces; strain and then heat quickly to boiling; add one cup hot sugar; take from fire soon as sugar is melted and turn into mould. Mrs. Schlosser.

CRANBERRY JELLY NO. II.

Pick over and wash 4 cups cranberries; put in a stew pan with 1 cup boiling water and boil twenty minutes; rub through a sieve; add 2 cups sugar and cook five minutes; turn into a mould or glasses. Mrs. F. E. Sill.

DAMSON JELLY.

Wipe and prick with a pin; make same as currant jelly, using $\frac{3}{4}$ as much sugar as juice.

FOUR FRUIT JELLY.

1 pound cherries stoned, 1 pound currants, 1 pound strawberries, 1 pound raspberries; put all the fruit into a pot with 4 pounds of loaf sugar and put over a quick fire; boil steadily; when the sugar is melted, the fruits dissolved and the preserve begins to rise to the surface, remove the pot from the fire; strain through a sieve; put in glasses and cover when cold or put in $\frac{1}{2}$ pt. cans and seal while hot. Mrs. James O. Parmlee.

GRAPE JELLY.

Take grapes just beginning to turn; boil; put in jelly bag and let drain; boil the juice twenty minutes; add 1 pt. sugar to each pt. of juice and boil about ten minutes longer. Mrs. McNett.

GRAPE AND QUINCE JELLY.

To 15 pounds of grapes add 10 quinces; cut quinces up, removing every seed and cook twenty minutes; strain all together and place juice on stove to boil; let boil fifteen minutes, being near to remove scum as it appears. Have sugar hot in oven, allowing a pound of sugar to a pt. of juice; add sugar and boil ten minutes when it is ready for the glasses. Mrs. John Clark.

HUCKLEBERRY JELLY.

When canning huckleberries, take some of the superfluous juice and make jelly of it in the same manner as other fruit jellies except that not more than $\frac{2}{3}$ cup of sugar for a cup of juice is necessary. It makes a delicious jelly. Mrs. Richards.

ORANGE AND CURRANT JELLY.

2½ qts. currant juice, 1 pound raisins seeded, 7 pounds white sugar; boil raisins in currant juice five minutes; then add sugar and 6 oranges cut in squares, including skins. (removing seeds.) Boil twenty minutes or until it will jelly. Agnes Robertson.

MINT AND APPLE JELLY.

½ peck green apples, green skin, 1 large bunch fresh mint; wash and quarter apples; cover with cold water and put on to boil; add ½ of mint. When apples are soft strain through sieve on to the rest of the mint bruised. When cool strain through jelly bag; add nearly as much sugar as juice and 1 drop of green coloring; proceed as with any jelly. Mrs. W. D. Hineley.

PEACH JELLY.

Pare, stone and slice the peaches and put into a stone jar with ⅓ of the kernels; heat in a pot of boiling water, stirring from time to time until the fruit is well broken; strain, and to every pint of peach juice add the juice of 1 lemon; measure again, allowing a pound of sugar to each pt. of juice; heat the sugar very hot and add when the juice has boiled twenty minutes; let it come to a boil and take instantly from the fire.

QUINCE JELLY.

Cut up and core ripe quinces; put them in sufficient water to cover and stir gently till soft; strain without pressure, and to every pound of juice allow 1 pound of crushed sugar; boil the juice twenty minutes; add the sugar and boil again till it jellies, about fifteen minutes; stir and skim well all the time; strain through thin cloth into glasses and when cold cover.

RED RASPBERRY AND CURRANT JELLY.

5 qts. currants, 4 cups water, 5 qts. raspberries, 2 cups water; cook separately; drain; then measure juice and put together; boil twenty minutes; add equal quantity of hot sugar and boil five minutes or longer; try it and see if it jellies by cooling a spoonful quickly. If not, cook a few minutes longer; skim and pour into glasses.

Mrs. C. H. Smith.

When currants are best and cheapest get enough to make all the juice you wish for jelly; cook and drain; then heat juice and can hot (no sugar.) The juice will keep until other fruits are cheaper and when one wishes to make raspberry, blackberry or peach jelly, add part currant juice which insures making it jell.

VENISON JELLY.

1 peck wild grapes, 1 qt. vinegar, $\frac{1}{4}$ cup each whole cloves, stick cinnamon; 6 pounds sugar; put first ingredients in preserving kettle; heat slowly to boiling point; cook until grapes are soft; strain and boil twenty minutes; then add hot sugar and boil five minutes.

Boston Cook Book.

Canned Fruits and Preserves

Mrs. C. L. Clough

Fruit for canning should be fresh, firm, of good quality, and not over-ripe. If over-ripe, some of the spores may survive the boiling, then fermentation will take place in a short time.

For canning fruit, use $\frac{1}{3}$ as much sugar as fruit and $2\frac{1}{2}$ to 3 cups water to each pound of sugar; make a syrup of the sugar and water cooking ten minutes; add a small quantity of the fruit at a time: by so doing, fruit may be kept in perfect shape. Fill sterile jars with fruit, and enough syrup added to overflow jars. If there is not sufficient syrup, add boiling water, as jars must be filled to overflow. Introduce a spoon between fruit and jar, that air bubbles may rise to the top, quickly put on rubber and screw on sterilized covers, being sure that the jars are air tight.

PRESERVING,—Use $\frac{3}{4}$ or equal amount of sugar with fruit. Large fruit may be left whole or cut in halves.

TO STERILIZE JARS.

Wash jars and fill with cold water; place in a large kettle and surround with cold water; heat gradually to boiling point; remove from water, empty, and fill while hot with fruit; place tops in water to sterilize; dip rubbers in hot water, but do not allow them to stand. New rubbers should be used each season, and care must be taken that rims of covers are not bent, as jars cannot then be hermetically sealed.

SMALL FRUITS.

Be careful in selection of fruits; remove stones or hulls, if any; put in porcelain kettle with granulated sugar on top in the proportion of 1 cup of sugar to 1 qt. of fruit; let stand for an hour or so as this keeps fruits whole; set on stove with a little water in the bottom, to prevent burning stir up from bottom once or twice; boil five or six minutes.

Mrs. W. D. Hineley.

AMBROSIA.

1 bowl of grated pineapple, 2 bowls of mashed strawberries, 3 bowls of granulated sugar; mix together and boil slowly till thick; then pour into jelly glasses and seal with parafine. If pineapple flavor is liked best use two bowls of pineapple and 1 of berries.

Mrs. C. B. Salyer.

CHERRY CONSERVE.

6 pounds pitted sour cherries, $3\frac{1}{2}$ pounds sugar, $1\frac{1}{2}$ pounds raisins, rind, pulp and juice of 3 oranges, 1 teaspoon ground cinnamon, 1 teaspoon nutmeg; boil cherries and sugar ten minutes; chop the raisins, oranges and spices together; add to the cherries and sugar; boil all together until thick; put in glasses. Mrs. James Roy.

CURRANT CONSERVE.

This is something new and so delicious that it may well be considered one's choicest preserve; take five pounds of washed and stemmed currants, 5 pounds of sugar, and 5 oranges peeled, and seeded, and cut into bits; add $2\frac{1}{2}$ pounds seedless raisins; mix the whole together and boil for twenty minutes; seal while hot.

Mrs. C. E. Bell.

CURRANT MARMALADE.

5 pts. currant juice, 5 pounds sugar, 1 pound of raisins seeded, 4 oranges; put the juice in preserving kettle; add the orange peel chopped fine, and raisins slightly chopped; boil this ten minutes; then add the juice of oranges and the sugar; put into glasses same as jelly.

Mrs. C. B. Salyer.

CURRANTS AND RASPBERRIES PRESERVED WITHOUT COOKING.

1 bowl currants, 2 bowls red raspberries, 3 bowls sugar; mash fruit thoroughly, a little at a time, using wooden spoon. When all is done add sugar; let stand 24 hours, stirring often. Then put in cans and seal. Unless every particle of fruit is mashed it will not keep.

Mrs. C. B. Salyer.

GRAPES.

Squeeze the pulp of the grapes from the skins; cook pulp till you can press it all through a sieve; free from seeds; add a little water to skins and cook till tender; then put skins and pulp together. To each pint add a pound of sugar; boil fifteen minutes.

GRAPE CONSERVE.

Put skins in one dish and pulp in another; boil pulp and strain to remove seeds; then add skins and cook till tender; then strain again. To 3 pts. juice add 3 pounds of brown sugar, 2 pounds of chopped and seeded raisins; boil till thick; remove from fire and add 1 pound of blanched and chopped almonds; put in glasses and seal. A 10 pound basket will make 3 pts. juice. This quantity will make 14 glasses.

Mrs. C. B. Salyer.

GREEN GRAPE CONSERVE.

1 pound seeded grapes and 1 pound sugar; select the largest grapes on the bunch; cut in halves; remove seeds; then weigh them; make a rich syrup of the sugar and a little water; then put in the grapes and cook till clear and thick. Mrs. C. B. Salzer.

GRAPE JAM.

Remove the grapes from the stems; wash them and press the pulp from the skins; boil the pulp until it will separate from the seeds; rub through a sieve; add the skins to the pulp and boil with an equal weight of sugar for fifteen minutes; put into jars or tumblers and when cool cover with paper wet in brandy or melted paraffine. Miss DeForest.

SPICED GRAPES.

3½ pounds of Catawba grapes (weigh after removing stems), 2½ pounds of brown sugar, 1 pt. vinegar, cloves and cinnamon to taste; squeeze grapes from skins; scald pulp till it will pass through a sieve; then put into a porcelain kettle; add vinegar; let boil up once; then add skins and sugar and boil one hour or longer.

Mrs. C. B. Salzer.

JIM JAM.

6 pounds crab apples, quartered and cored, but not peeled, 1 pt. vinegar, 2 pounds seeded raisins, 2 oranges, pulp and all cut quite fine, 6 pounds sugar, 1½ tablespoons each of cinnamon and cloves; put spices in a bag; add 1 cup of water and the vinegar; boil a few minutes; add sugar and boil twenty minutes; add crabapples, oranges and raisins and cook ½ hour; remove spices and seal.

Mrs. F. H. Gruninger.

ORANGE MARMALADE.

12 sweet oranges, (Valencia), 6 bitter oranges, (Seville), 4 lemons, 8 pounds sugar, 4 qts. water. After cutting oranges and lemons in very thin slices, cover them with the water and let the whole stand 36 hours; then boil three hours; add sugar and boil two hours more. So much depends on size and sweetness of oranges that one must judge of the amount of sugar. Also too much boiling makes the marmalade dark.

PEACHES.

Make a syrup in the proportions of 3 cups of sugar to a qt. of water, in quantity according to the amount of fruit to can; let it simmer on back of stove, and begin peeling fruit; place in glass jars crowding in as much as possible; gently pour in the boiling syrup,

nearly filling the can; put on cover without rubber; proceed with next can the same way until you have filled enough cans to fill your steamer. Most fruit requires $\frac{1}{2}$ hour to cook but very ripe fruit better be tried with fork in twenty minutes; remove; fill up the can with syrup, adjust new rubber and seal. Four stones to each can add color and flavor to the syrup. Mrs. J. Kitchen.

PEACHES.

Select fruit not over ripe and of good flavor; pare and put in cold water to keep from the air, as soon as all are prepared, put in porcelain kettles, (2) 1 containing hot water, $\frac{1}{2}$ full, the other granulated sugar with about $\frac{1}{3}$ water; take from cold water and plunge immediately into the kettle of hot water; try with a silver fork to see when tender; should not boil more than two or three minutes; as fast as the pieces are tender put them into hot cans and cover with boiling syrup from the other kettle; seal can and proceed in the same manner with rest. It is not best to cook more than enough to fill 2 or 3 cans at a time. Always run a silver fork handle down inside the can two or three times to let out air bubbles. Plums and cherries may be put up in the same way, allowing them to cook until skins begin to break. Mrs. W. D. Hineckley.

PEACH MARMALADE.

10 pounds peaches, $7\frac{1}{2}$ pounds sugar, 1 pineapple, juice of 3 lemons, pits of $\frac{1}{4}$ of the peaches; cook peaches and pineapples, without adding water, for an hour; then add peach pits which have been blanched, boiled until tender and chopped fine; add lemon and sugar and cook twenty minutes. Will keep in jelly glasses.

Mrs. O. S. Brown and Mrs. Robert Hall.

PEARS.

Pare with silver fruit knife; plunge immediately into cold water to keep from discoloring; make syrup of 1 pt. sugar to qt. of water; place on stove in porcelain kettle; have another with boiling water; take from cold water and plunge quickly into boiling water. When tender put into hot cans and cover with boiling syrup; seal immediately. Mrs. Fred Darling.

PEARS BAKED AND CANNED.

Select good winter pears (Duchess preferred); wipe clean and prick each with silver fork; set in baking pan with little water in the bottom; bake slowly till tender. If very large cut lengthwise in halves; make a syrup of brown sugar, in the proportion of 1 cup of sugar to 1 pt. water. When pears are done place as many in the cans as possible and fill with hot syrup; seal immediately. Quinces may be canned in the same way. Mrs. C. B. Salyer.

PEAR CHIP.

8 pounds of sugar, 8 pounds of fruit sliced thin, 4 lemons, $\frac{1}{4}$ pound preserved ginger; boil lemon peel till tender (cut fine),; then add ginger sliced, and boil all together till clear and thick.

Mrs. W. J. Richards.

PEAR MARMALADE.

8 pounds chopped Bartlett pears, 6 pounds sugar, 4 lemons, juice and grated rind, $1\frac{1}{4}$ green ginger scraped and chopped very fine, 1 cup water; boil slowly $\frac{3}{4}$ of hour or until pears are clear.

Mrs. James Roy.

SPICED PEARS.

7 pounds pears, 3 pounds sugar, 1 pt. vinegar, $\frac{1}{2}$ oz. ginger root, $\frac{1}{2}$ lemon (rind), $\frac{1}{2}$ oz. whole cloves, $\frac{1}{2}$ oz. whole allspice, $\frac{1}{2}$ oz. stick cinnamon; cut the pears in half; remove the seeds and pare; put the vinegar and sugar on to boil. Into each piece of the pear stick three or four cloves; divide the cinnamon, allspice and ginger into two parts; put into small pieces of cheese cloth; tie tightly, and then throw them into the sugar and vinegar. When this mixture begins to simmer, add the pears and the lemon rind; bring all to boiling point; take from the fire, and turn carefully into a stone jar; stand in a cool place over night. Next day drain all the syrup from the pears into a porcelain lined or agate kettle; cook over a moderate fire, and when boiling hot pour it back in the jar over the pears. Next day drain and heat again as before; do this for five consecutive days. The last day boil the syrup down until there is just enough to cover the fruit; add the fruit to the hot syrup, bring the whole to a boil, and put in stone or glass jars or tumblers. The pears may be finished in one day, by taking out the fruit and cooking the syrup slowly down to the right amount, then the fruit is added to it, re-heat and finish as above.

Miss DeForest.

PINEAPPLE.

Pare fruit and take out all eyes; cut in small slices; weigh fruit and with half as many pounds sugar as fruit put in a crock and let stand over night; in the morning put it over the fire and let boil for a minute only.

PINEAPPLE (CANNED COLD.)

Cut up fruit into dice or shred it. To 1 pound of fruit, 1 pound of sugar; place in layers in a crock; leave over night; put in glass cans and fill to top; seal airtight, dipping covers and rubbers in warm water; place in a dark place.

Mrs. C. B. Salyer.

SPICED PINEAPPLE.

7 pounds fruit, 4 pounds sugar, 1 pt. vinegar, $\frac{1}{2}$ ounce cassia-buds, $\frac{1}{4}$ ounce whole cloves, $\frac{1}{4}$ ounce ginger root; pare pineapples; take out the eyes and slice; cook in the syrup over a moderate fire ten minutes; cook the syrup with spices ten minutes before adding fruit; remove ginger root before canning.

Mrs. L. G. Noyes.

QUINCE HONEY.

2 quinces, grated, 1 pt. sugar, $\frac{1}{2}$ pt. water; boil twenty minutes.

Mrs. F. E. Sill.

RHUBARB (PIE PLANT.)

Wash the stalks and cut into inch pieces; fill cans lightly and then fill up with cold water; put on the rubbers and tops all under cold water, to exclude the air; screw tops very tight.

Miss Mame Kopf.

STRAWBERRIES.

For 10 qts. of berries use 9 qts. sugar; add enough water to little more than cover sugar and place on stove. When it boils put in the berries and let all boil briskly for three or four minutes.

Mrs. S. M. Hall.

DELICIOUS STRAWBERRY JAM.

Crush the berries and put in preserving kettle to cook without any water; let them bubble all over before adding the sugar, which should be in the proportion of 3 cups sugar to 2 of berries; let boil just ten minutes and seal in $\frac{1}{2}$ pt. cans. This is fine to serve with ice cream, as it has the real strawberry flavor.

Mrs. C. H. Noyes.

STRAWBERRY PRESERVE.

Select large solid berries and use a pound of sugar to a pound of fruit; place alternately a layer of berries and sugar in preserving kettle and let stand over night. In the morning place over fire and boil fifteen or twenty minutes; pour on platters and let remain three or four days; then put into jelly glasses and seal.

Mrs. C. T. Conarro.

GREEN TOMATO FIGS.

4 pounds small green tomatoes, 4 pounds sugar, juice of 2 lemons, $\frac{1}{2}$ ounce of ginger and mace mixed, small stick cinnamon; pierce each tomato with a fork; then put all together in a porcelain kettle to boil; add 1 lemon sliced as thin as possible; boil all together

till fruit is clear; take from kettle with a skimmer; lay on platters to cool; boil syrup till thick, adding lemon juice ten minutes before syrup is done; put fruit into jars; pour hot syrup over it.

Mrs. C. B. Salyer.

TOMATO CONSERVE.

Slice $1\frac{1}{2}$ pk. of green tomatoes, 2 lemons and 1 orange, removing seeds of lemons and orange; let all come to a boil; add 2 pounds white sugar; season to taste with crystallized ginger cut fine, (4 or 5 pieces); boil until transparent and syrup thickens.

Mrs. W. D. Hinckley.

CANNED VEGETABLES

Mrs. W. E. Rice

Fruits and vegetables to be sterile must be thoroughly heated. All jars and covers must be sterile and the housewife must observe surgical cleanliness.

If the housewife understands the real definition of sterilization, the canning of vegetables becomes an easy process. Peas, corn and beets contain sugar which furnish nourishment and food for yeast plants and bacteria, which make them more difficult to keep than fruits rich in acids.

Young lima beans, young green peas and sweet corn are easily dried and are much more palatable than those canned, if properly soaked and carefully cooked.

Dried cabbage, spinach, cauliflower and beets are sold by first-class grocers.

Eggs are dried to use in winter when eggs are scarce and expensive.

Mrs. Rorer.

ASPARAGUS.

Wash, trim, cover with boiling water; boil rapidly for fifteen minutes; then drain and arrange, heads up, in wide-mouthed jars. Adjust rubbers, fill the jars to overflowing with water (that has been boiled and cooled); add a teaspoon salt and lay on rubbers and lids loosely. Stand the jars in the boiler on top of rack, surround half way with cold water; cover the boiler; bring quickly to boiling point and boil for $1\frac{1}{2}$ hours; lift out 1 jar at a time; quickly fasten or screw down top without lifting it from the jar; keep protected from draught until cool.

BEETS.

Wash young beets; throw into boiling water and cook for $\frac{1}{2}$ hour; remove skins; pack the beets in jars; add $\frac{1}{2}$ pt. vinegar to a qt. water (that has been boiled and cooled); fill the jars and cook $\frac{3}{4}$ of an hour; follow directions for Asparagus.

STRING BEANS NO. I.

String and cut the beans; put them into the cans and fill cans full of cold water; steam three hours; remove cover and put on rubber; steam one hour and seal without removing cover.

Mrs. W. D. Hinekley.

STRING BEANS NO. II.

Wash and cut beans in inch pieces; fill jars with beans and place under faucet; let cold water flow freely on them until jars are full; put rubbers and covers on jars; fasten loosely; use boiler or steamer and steam $3\frac{1}{2}$ hours; seal without removing cover. If boiler is used, put shingles or board in bottom of boiler, on which place jars and fill boiler with cold water until jars are $\frac{2}{3}$ covered.

LIMA BEANS.

Wash, shell and fill jars and place under running water and steam like string beans.

TO CAN CORN.

Cut corn from cob; pack cans full, pressing down hard; steam three hours; put on rubber; steam one hour; seal without removing cover.
Mrs. W. D. Hinckley.

PEAS.

Wash, shell and fill jars; then place jars under running water and steam as string beans.

TOMATOES.

Scald and pare tomatoes; cut large ones in quarters and small ones in halves; add salt to suit taste; cook only from three to five minutes, after they come to a boil; can and seal while hot. Tin cans are best, and if care is taken to empty, wash and dry thoroughly as soon as opened for use, the cans may be used with safety for 4 or 5 years.
Mrs. J. Gleave.

TOMATOES.

Follow above directions, omitting the salt, place in sterilized glass jars, using new rubbers, seal quickly. Keep in a cool dark place.
Mrs. Kitchen.

PICKLES

Mrs. T. S. McNett

GENERAL DIRECTIONS.

In making pickles use none but the best cider vinegar, and boil in a porcelain kettle—never in metal. A small lump of alum dissolved and added when scalding pickles the first time, renders them crisp and tender, but too much is injurious. Keep in glass or stoneware; look at them frequently and remove all soft ones; if white specks appear in the vinegar; drain off and scald, adding a liberal handful of sugar to each gallon, and pour again over the pickles; bits of horserdish and a few cloves assist in preserving the life of the vinegar. If put away in large stone jars, invert a saucer over the top of the pickles, so as to keep well under the vinegar. The nicest way to put up pickles is bottling, sealing while hot, and keeping in a cool, dark place. Many think that mustard (the large white or yellow) improves pickles, especially those chopped and bottled, and mangoes. Never put up pickles in any thing that has held any kind of grease, and never let them freeze. Use an oaken tub or cask for pickles in brine, keep them well under, and have more salt than will dissolve, so that there will always be plenty at the bottom of the cask. All pickles should be kept from the air as much as possible. In making sweet pickles, use best brown sugar, "Coffee C," or good maple sugar.

BEAN PICKLES.

Pick green beans when young and tender; string and place in a kettle to boil with salt to taste, until they can be pierced with a fork; drain well through a colander; put in a stone jar; sprinkle with ground black and cayenne pepper, and cover with strong cider vinegar, sugar may be added if desirable. Approved.

PICKLED BLACKBERRIES

Take 4 pounds sugar to 7 pounds fruit, 1 pt. vinegar, 2 ounces cinnamon, 2 ounces cloves; put all together; tie spices in bags; let all scald but not boil, just to let the juice run out; soon as berries look red, skim out into a crock; let the juice cook down until quite rich; then pour over berries. Perhaps in a week or two you will need to repeat cooking.

Mrs. Dwight Cowan.

SWEET PICKLED BEETS.

Boil them in a porcelain kettle till quite soft, when cool cut lengthwise or any desired shape; boil equal parts vinegar and sugar with $\frac{1}{2}$ tablespoon of ground cloves tied in a bag, to each gallon; pour boiling hot over the beets. Mrs. T. W. McNett.

SPICED CANTALOUPE.

7 pounds cantaloupe; pare and cut in sections; 4 pounds sugar, 1 pt. vinegar, $\frac{1}{2}$ oz. ginger root, 1 teaspoon ground cloves, 2 teaspoons allspice, 2 teaspoons cinnamon, $\frac{1}{2}$ teaspoon ground mace; put the vinegar and sugar on to boil; mix spices and divide into 4 parts; put each part into a square of muslin and tie tightly and throw into the sugar and vinegar. When this mixture is hot add the cantaloupe and bring all to boiling point; take from fire and turn carefully into a stone jar; stand in a cool place over night. Next day drain off all the liquor and boil up again and pour over the fruit; do this seven times. The last time boil juice until the consistency of syrup; add fruit and bring all to boil. All fruits are fine done this way, cherries, pears, plums, quinces, watermelon rind and peaches. Mrs. McCullough, Haworth.

CABBAGE CHOWDER.

2 heads cabbage, 1 dozen good sized sweet peppers, all colors, 4 ounces mustard seed, 1 tablespoon salt, 1 cup sugar; chop cabbage and peppers together; add other ingredients and let stand four hours; drain; cover with vinegar; place in cans and seal. Can be used to fill mangoes. Mrs. J. T. Brennen.

CHOWDER.

1 peck green tomatoes, 8 large onions; chop all fine and mix with them 1 teacup salt and let stand over night. In the morning drain in colander and put into kettle containing 1 qt. water and 1 qt. vinegar; let boil twenty minutes; then skim out; now place chowder in kettle with 1 pound brown sugar, 1 teaspoon cayenne pepper, 1 tablespoon each of whole cloves and allspice, and 1 of ground cinnamon and 4 tablespoons mustard seed; cover with good vinegar and let boil up once. Rose E. Hammond.

CHOWDER.

$\frac{1}{2}$ pk. green tomatoes, same of cabbage, 4 peppers, 6 onions, $1\frac{1}{2}$ ounces white mustard seeds, $\frac{1}{2}$ ounce celery seed, 4 cups sugar; chop the tomatoes, cabbage, peppers and onions fine; cover with salt and let stand over night; then drain; add the sugar and seeds; cover with vinegar and cook $\frac{1}{2}$ hour and can while hot.

Mrs. Richards.

CORN SALAD.

12 good sized ears of tender corn, 1 cup sugar, 1 good sized head of cabbage, 2 tablespoons salt, 2 small peppers, $\frac{1}{4}$ pound ground mustard, $\frac{1}{2}$ gal. good vinegar; chop cabbage; add salt and let stand to drain; chop peppers; cut corn off cobs; stir mustard in a little of the vinegar; mix all ingredients together, and let come to a good boil; seal in cans or bottles. If vinegar is very sour dilute it with a little water.

Mrs. J. G. Gleave.

GREEN CORN SALAD.

15 ears green sweet corn, 1 head cabbage medium size, 3 green peppers, $1\frac{1}{2}$ cups white sugar, 2 tablespoons salt, 4 ounces ground mustard, 2 qts. cider vinegar; cut corn from the cob; chop cabbage and peppers fine; heat vinegar; then add other ingredients except corn, which add after it is boiling hot, and cook over steam thirty minutes, it must not boil after corn is added; put into glass jars. This is delicious with meat and will keep all winter.

Mrs. J. P. Johnson.

CORN CHOWDER.

Chop 1 large head of cabbage; put 2 tablespoons of salt in it; place under a weight to drain two or three hours or over night; chop 4 large green peppers; cut the corn from 12 large ears; add 1 cup sugar, either white or brown, $\frac{1}{2}$ box mustard stirred smooth in some of the vinegar, $\frac{1}{2}$ gallon vinegar; mix all together; let boil up good; seal in cans.

Mrs. I. G. Lacy.

PICKLED CAULILOWER OR RED CABBAGE.

Put in strong salt and water 4 days; take out and drain; boil vinegar, whole black pepper and celery seed to taste; pour on hot over pickles. Good for use in 6 weeks, better in 3 months.

Mrs. A. Gerould.

CUCUMBER PICKLES NO. 1.

5 qts. water, 1 pt. salt; scald and pour over cucumbers, and let stand three days; then pour off; make a fresh brine as before and repeat once more. On the ninth day take $\frac{1}{2}$ water and $\frac{1}{2}$ vinegar; to this add $\frac{1}{2}$ ounce alum; scald and pour over; let stand six days; then pour off; prepare vinegar, spices, red or green peppers to make hot, and sugar to taste; be sure that your vinegar is the best, and they will keep in an open crock two years.

Mrs. Fred Darling.

PICKLED CUCUMBERS NO. 2.

Take small cucumbers; place in jar; pour over them boiling water; add enough salt to season nicely; repeat boiling this water

for four mornings in succession, the fourth morning add a pinch of alum; the fifth morning take vinegar enough to cover pickles; put in porcelain kettle with a little sugar and spices tied in bag; let come to a boil; drain cucumbers out of salt water and place in stone jar and pour over them boiling vinegar; prepare cucumbers as above till jar is filled; these will keep all winter. Good idea to put horse-radish in vinegar.

Mrs. Dwight Cowan.

CUCUMBER OIL PICKLE.

Slice as for the table 24 cucumbers; peel 1 qt. small onions; salt well; stand over night, in the morning drain thoroughly; take 3 tablespoons of ground white pepper, 1 quarter pound Coleman's mustard, $\frac{1}{2}$ pt. best olive oil; mix this smooth; then add slowly 3 pts. best cider vinegar cold; add cucumbers and onions; stir for a few moments; put into cans and seal. Good in 3 months.

Mrs. Salyer.

ERIE PICKLES.

Boil $\frac{1}{4}$ pound salt and 2 qts. vinegar together and pour over 1 ounce black pepper, 1 ounce yellow mustard seed, 1 ounce allspice, 1 saltspoon cayenne. When cold pour over cucumbers and small silver onions which have been washed and pared; put in fruit cans with a small piece of alum. If the vinegar is too strong the pickles will wither. 700 small cucumbers in quart jars will take about a gallon and a half of vinegar after it is prepared.

Mrs. Osborn.

FRENCH CHOW CHOW.

1 qt. large green cucumbers cut in pieces, 1 qt. very small ones, 1 qt. button onions, 1 qt. green tomatoes cut in pieces, 1 large cauliflower cut small, 4 large green peppers cut in coarse bits; put all in weak brine, and let stand for 24 hours; scald in same brine and drain through cheese cloth; make a paste of 6 tablespoons Coleman's mustard, 1 of turmeric, 1 cup flour, 1 cup brown sugar, about 2 qts. cider vinegar; first moisten dry materials with a little vinegar; then add the remainder; put on stove, stirring continually till smooth and thick; then add all of the pickles. I used double the above amount and had over 6 quarts.

L. Smith.

FRENCH PICKLES.

1 peck green tomatoes sliced, 6 large onions, sliced, 1 teacup salt sprinkled through them over night; drain thoroughly, in morning boil in 2 qts. water and 1 qt. vinegar fifteen or twenty minutes and drain; then take 4 qts. vinegar, 2 pounds brown sugar, $\frac{1}{2}$ pound white mustard seeds, 2 tablespoons cloves, 2 tablespoons cinnamon, 2 of ginger, 2 of ground mustard and 1 of cayenne pepper; put all together and cook fifteen minutes. This is excellent and will keep a long time.

Mrs. M. I. Mead.

GERMAN SAUCE.

4 qts. green tomatoes, 4 qts. cabbage, 1 qt. onions, 1 pt. celery, measured after they are chopped, 1 pound sugar, 3 pts. vinegar, 1 gill salt, 1 large green pepper, 1 tablespoon each of allspice, cloves and white mustard seed; drain the tomatoes through a colander and boil the whole, twenty minutes.

Mrs. W. K. Jacobs.

CUCUMBER SALAD.

Chop 12 cucumbers and 12 white onions, $2\frac{1}{2}$ red peppers; sprinkle over this a very small cup salt, and drain well; add $\frac{1}{2}$ tea-cup each of white mustard and celery seed; sweeten enough vinegar to cover the whole; scald vinegar and let it cool before pouring over the mixture. It is then ready to eat. Can in glass.

Mrs. I. G. Laey.

INDIA PICKLES.

1 dozen green tomatoes, 1 dozen onions, 1 dozen cucumbers, 1 tablespoon salad oil, 1 tablespoon curry powder, 1 tablespoon mustard, 1 tablespoon tumeric, 1 teaspoon black pepper, 1 teaspoon cayenne, 3 pts. vinegar; boil all together and put in jar; (slice all the pickles and let stand in salt over night); get medium sized cucumbers and onions; pare cucumbers.

Mrs. Will Keegan.

MANGOES.

Take large green peppers; cut open the tops and take out the seeds; soak peppers in water twenty-four hours; (and change the water in that time if necessary); break up a head of cauliflower, green beans, small cucumbers, radish seeds, small green tomatoes, and little onions; let them stand in strong brine for $\frac{1}{2}$ hour; then drain and stuff the peppers almost full; then slice cabbage fine and fill the top; fasten the top down with a cucumber or bean or sew with thread; pack them in a stone jar, and pour over them cold vinegar; add mixed spices and horseradish root.

Mrs. E. E. Allen.

SWEET MANGO PICKLES.

Melons not quite half ripe; pare them and take out seeds; soak in brine three days; make the brine of 1 teacup of salt to a pail of water; piece of alum size of walnut; wash in cold water before filling. Use for filling.—Cauliflower, cucumbers, small onions, nasturtiums, beans, pears, celery, raisins, small tomatoes and peppers; spice with cinnamon buds, black and white mustard seeds, black pepper corns, ginger root and cloves; 1 gallon of vinegar, 3 pounds sugar; boil and put on cold; scald cauliflower in salt water to make tender.

F. S. Wood.

PICKLED PEACH MANGOES.

Take large free-stone peaches, ripe enough to allow the pit to come out easily; put in brine for two days; mix to your taste, chopped garlic, race ginger soaked in water over night and then sliced thin, grated horseradish, white and black mustard seed, and celery seed. After taking out of the brine cut open and remove the pits; fill with this mixture, and tie up; pour over cold vinegar, and let it remain a few weeks; then pour over the mangoes spiced vinegar well sweetened containing a bag of turmeric. M. I. Mead.

MIXED PICKLES.

Take a peck each of small cucumbers, cauliflower and small onions; mix and place in layers in jar, sprinkling $\frac{1}{2}$ pt. salt between layers; cover with boiling water and let stand over night. In the morning drain in colander and wipe dry; add to 3 qts. of cider vinegar, $\frac{1}{2}$ pound of mustard, 1 tablespoon turmeric, 2 tablespoons of ginger, $2\frac{1}{2}$ of curry powder, and 1 teaspoon of cayenne; mix all the seasoning in a little cold vinegar until smooth, and then stir into the vinegar and continue stirring until it heats to a boiling point; pour over the pickles and set away; stir two or three times for a day or two and then put them into quart jars.

Mrs. T. W. McNett.

MUSTARD PICKLES NO. I.

1 qt. small pickles, 1 qt. small onions, 1 qt. sliced tomatoes, 1 qt. musk and watermelon, 2 green peppers chopped fine, 2 heads cauliflower cut in pieces; cover with salt water over night; in morning scald in vinegar till tender.

Paste—2 qts. best cider vinegar, 4 ounces mustard, 4 ounces flour, 1 tablespoon cinnamon, 1 teaspoon cayenne pepper, 1 tablespoon turmeric; boil till it becomes a smooth paste; then mix all together; pickle and paste. Mrs. Will Keegan.

MUSTARD PICKLES NO. II.

1 qt. small cucumbers, 1 large cucumber sliced, 1 qt. small onions, 2 pounds cauliflower broken up, 6 small green peppers seeded and sliced; cover with scalding brine and let stand over night; drain. Mix 6 tablespoons mustard, 1 tablespoon turmeric, 1 tablespoon celery seed, $2\frac{1}{2}$ cups sugar and 1 cup flour with a little cold vinegar and add to 3 qts. vinegar; let boil two minutes; add the pickles and let boil five to eight minutes.

Mrs. Hammond, Buffalo.

PICKLED ONIONS.

Make a brine by boiling 1 pound of salt in 3 qts. of water; use the small silver skinned onions; rub off the skins and throw into the brine; let them remain in the brine twenty-four hours; then wipe dry and put into wide mouthed bottles. To 1 qt. white vinegar allow 1 teaspoon of pepper corns, 1 teaspoon of mustard seed, and $\frac{1}{2}$ teaspoon coriander seeds; boil this five minutes; when cold pour over onions and cork tightly. Will be ready for use in 2 weeks.

Mrs. T. W. McNett.

PICCALILLI.

Take green tomatoes chopped very fine; sprinkle well with salt; let stand twenty-four hours; drain off and put in a stone jar; take about $\frac{1}{2}$ the quantity of cucumbers and the same of cabbage; after they are chopped put separately in jars and cover with cold vinegar; take about $\frac{1}{4}$ as much white onions as cucumbers and chop them; salt and pour boiling water on them; let stand a few hours; drain off and cover with vinegar as above; let all remain in a cold place twenty-four hours; then press very dry and mix together; add some yellow and black mustard seed, celery seed and a bountiful supply of grated horseradish with a few green peppers chopped fine; take the best vinegar and about 2 pounds brown sugar to the gallon; boil it in part of the vinegar; skim well and pour over the whole; add as much cold vinegar as is required.

PICCALILLI.

1 large white cabbage, 50 small cucumbers, 5 qts. small string beans, 8 small carrots, 1 dozen stieks celery, 5 red peppers, 2 heads cauliflower; chop fine; soak over night in salt water; wash well; drain through a colander, and pour over them hot vinegar spiced with mace, cinnamon, and allspice; turn off vinegar and scald several times and seal.

F. G. M.

SPICED PICKLES.

Let 200 small cucumbers stand in salt water three days; boil fifteen minutes, $\frac{1}{2}$ gallon vinegar, 1 ounce white mustard seed, 1 ounce black mustard seed, 1 ounce juniper berries, 1 ounce celery seed, 1 handful small green peppers, 2 pounds sugar, a few small onions and a piece of alum $\frac{1}{2}$ size of nutmeg; pour over the cucumbers while hot and let stand a day; repeat three or four times, and the last time mix $\frac{1}{4}$ pound of prepared mustard with the vinegar; pour over the cucumbers and seal in bottles. Mrs. W. J. Richards.

PICKLED PEACHES.

Rub off with a cloth or pare them (this is just a matter of choice), and prick each with a fork; heat in just enough water to

cover them until they almost boil; take out and add to the water, sugar in the following proportions: To 7 pounds of fruit take 3 pounds sugar; boil fifteen minutes; skim and add 3 pts. vinegar, 1 tablespoon each of allspice, mace and cinnamon, 1 teaspoon of celery seeds, 1 teaspoon of cloves; put the spices in thin muslin bags; boil all together ten minutes; then add the fruit and cook until they can be pierced with a straw; take out the fruit with a skimmer and put into jars or cans; boil the syrup down until thick; pack the peaches in glass jars and pour syrup over them scalding hot. You may pickle pears in the same way with or without peeling.

SPICED PLUMS.

10 pounds plums, 7 pounds sugar, 1 pt. vinegar; put in a bag $\frac{1}{4}$ cup of cinnamon, 1 large spoon of cloves and 1 large spoon of allspice; let all boil a few minutes (excepting plums;) then take off and cool; pick the plums with a fork and put into a jar; then pour over them the syrup; after heating the juice three mornings, each time allowing it to cool, then pouring over the fruit; put the fruit in glass cans and boil the juice down quite rich and cool, after which pour over all and put away.

Mrs. E. E. Allen.

PICKLED PEPPERS.

Take large green ones; make a small incision at side; take out all seeds, being careful not to mangle the pepper; soak in salt water one or two days, changing water twice; stuff with chopped cabbage or tomatoes seasoned with spices as for mangoes (omitting the cayenne pepper), or a mixture of nasturtiums, chopped onions, red cabbage, grapes and cucumbers, seasoned with mustard seed and a little mace; sew up incision; place in jar and cover with cold spiced vinegar.

Mrs. C. H. Smith.

PICKLED RAISINS.

Leave 2 pounds raisins on stem; add 1 pt. vinegar and $\frac{1}{2}$ pound sugar; simmer over a slow fire $1\frac{1}{2}$ hour.

Mrs. H. C. H.

SPANISH SAUCE.

1 peck green tomatoes, 1 dozen large onions, 1 dozen sweet peppers, 2 bunches celery, 4 qts. ripe tomatoes, 2 tablespoons cinnamon, 2 tablespoons cloves, 2 tablespoons mace, 1 teaspoon cayenne, 1 teaspoon allspice, 2 pounds sugar, 1 gallon vinegar, salt to taste; peel and chop first three; let stand in salt water over night. In the morning drain in a muslin bag; scald ripe tomatoes; peel and chop fine; drain in colander; chop celery; add rest of recipe and cook one hour.

Lillian Lemmon.

SWEET PICKLES.

Take 8 pounds of green tomatoes and chop fine; add a qt. vinegar, 2 cups sugar, a teaspoon each of mace, cinnamon and cloves, and boil about fifteen minutes; let cool and put into jars. E. P. M.

PICKLED TURNIPS.

Cold boiled turnips make very good pickles; scald vinegar sufficient to cover them; add spices; sweeten to taste; let them cool before using them. C. H. W.

PICKLE FOR TOMATOES.

3 pts. vinegar, 2 pounds brown sugar, $\frac{1}{4}$ pound mustard seed, 2 tablespoons ground cinnamon, 2 tablespoons ground cloves, 1 tablespoon allspice, 1 tablespoon yellow mustard, 1 tablespoon red pepper, a little salt; boil tomatoes in the above a few minutes.

M. L. Johnson.

SWEET TOMATO PICKLES.

$\frac{1}{2}$ pk. green tomatoes sliced $\frac{1}{2}$ in thick; boil in water and vinegar with a little salt until easily pierced with a fork; drain through a sieve; scald together 1 qt. vinegar, 3 pounds sugar, 3 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon allspice; put spices into a bag and boil in the vinegar; place in a jar a layer of the sliced tomatoes; then a thin layer of sliced onions and alternate until all are placed; then pour over the spiced vinegar boiling hot, throwing in 2 tablespoons whole mustard seed; cover lightly.

Mrs. Dwight Cowan.

RIPE TOMATO PICKLES NO. I.

Pare and weigh ripe tomatoes and put into jars and just cover with vinegar; after standing three days pour off the vinegar and add 5 pounds coffee sugar to every 7 of fruit; spice to taste and pour over tomatoes and cook slowly all day on the back of the stove; use cinnamon, mace and a little cloves, or not any as preferred.

Jennie Halliday.

RIPE TOMATO PICKLES NO. II.

Pare ripe, sound tomatoes, (do not scald); put in a pan; scald spices (tied in a bag) in vinegar and pour while hot over them. This receipt is best for persons who prefer raw tomatoes.

Jennie Halliday.

RIPE TOMATO PICKLES NO. III.

$\frac{1}{2}$ peck small tomatoes, $\frac{1}{2}$ dozen good sized onions sliced, 3 ounces mustard seed, black and yellow mixed, 5 cents worth of horse-

ardish, cut in chips, 1 ounce each of whole cloves and allspice, several small red peppers cut up; put in fruit jars in layers; boil the vinegar. (1 cup of salt to a gallon of vinegar); let it stand until cool before pouring over the tomatoes. Do not have the vinegar too strong. Mrs. Leche.

COLD STORAGE VINEGAR.

1 gallon vinegar, 2 cups sugar (white), $1\frac{1}{2}$ cup mustard, $\frac{1}{2}$ cup chopped horse radish, 1 handful mixed spices, $11\frac{1}{2}$ cup salt; put in a gallon jar; wash cucumbers, any size you prefer, and place in the above mixture without first soaking in brine. Mrs. Booth.

PICKLED WATERMELON.

1 pound sugar to 1 pound rind, 2 cups vinegar to every pound of sugar. For a gallon of pickles take $1\frac{1}{2}$ ounce white ginger, 1 tablespoon turmeric, mace, cloves and cinnamon to taste. The thicker the rind used the better. Prepare the same by removing the thin hard outside rind also the soft substance inside. Cut in narrow strips and place in brine strong enough to float an egg, for ten days; then take out and put in preserving kettle with enough cold water to cover; let come to a boil slowly and boil five minutes; skim into ice water and let stand twenty-four hours; next let come to a boil slowly and boil again five minutes, this time in alum water. Be sure to see that they boil slowly, as rapid boiling softens them; plunge into ice water once more and let stand five hours; for the third time let boil five minutes and set away in the same water till morning. Next day simmer the rinds in enough sweetened water to cover them, for ten minutes; take out of water and spread on dishes to cool; meanwhile, prepare the last syrup, allowing a pound of sugar to a pound of rind, and $1\frac{1}{2}$ ounce sliced white ginger to a gallon of pickles and a cup of water to every quart of sugar. Place on stove and when sugar is dissolved add the rinds and simmer till clear; take out once more and add to the syrup 2 cups vinegar to a pound sugar already in, 1 tablespoon turmeric to a gallon of pickles, mace, cloves and cinnamon to taste; let come to a boil and return the rind to simmer fifteen minutes; put up in fruit jars when boiling hot. These pickles are delicious.

Mrs. M. I. Mead and Mrs. L. S. Clough.

WATERMELON PICKLES.

(Short process.)

8 pounds melon rind, 1 qt. cider vinegar, 6 pounds sugar, 1 teaspoon ground mace, 1 teaspoon allspice, 1 teaspoon ginger, 1 teaspoon cloves, 1 large teaspoon cinnamon; tie spices in a bag and

boil in vinegar and sugar. While boiling pour over the melon rind which has been prepared as follows: Peel rind and cut in inch lengths; put over fire in cold water and cook slowly until tender, drain; put in crock and cover with the boiling syrup. For three days drain the rind; let the syrup come to a boil and pour back on rind. The third day heat syrup and rind to the boiling point and place in glass jars and seal. Cora D. Dauforth, Kane, Pa.

CATSUP, CHILI SAUCE, ETC.

Mrs. Sara O. Mitchell

TOMATO CATSUP.

$\frac{1}{2}$ bushel ripe tomatoes, 1 qt. vinegar, $\frac{1}{2}$ cup salt, $\frac{1}{4}$ pound whole black pepper, $\frac{1}{2}$ teaspoon cayenne pepper or capsicum, 1 ounce whole cloves, $\frac{1}{4}$ pound allspice, 1 cup ground mustard. ($\frac{1}{4}$ pound can) wet in part of the vinegar, 6 large onions, 2 pounds brown sugar, a handful of peach leaves: boil three hours stirring to keep from burning; when cool strain through a sieve; bottle and seal.

Mrs. G. C. James.

TOMATO CATSUP.

1 basket ($\frac{1}{2}$ bushel) ripe tomatoes; slice and cook until soft; then run through a sieve; place again on stove and when partly boiled down add 1 pt. vinegar, when thick enough add 1 cup brown sugar, 3 tablespoons salt, 1 teaspoon each of cinnamon, cloves and black pepper, $\frac{1}{2}$ teaspoon red pepper, and 1 of mustard mixed with a little vinegar; boil two or three minutes and bottle.

Mrs. James Roy.

COLD CATSUP.

Chop fine 1 peck ripe tomatoes; drain; then run through a sieve; 2 roots horseradish grated, 1 10c bunch celery chopped fine, 1 cup chopped onions, 1 cup brown sugar, $\frac{1}{2}$ cup salt, 1 cup white mustard seed, 1 teaspoon black pepper, 1 teaspoon cloves, 1 teaspoon cinnamon, 2 red peppers, 1 qt. vinegar; mix all together; seal without cooking.

Mrs. J. P. Johnson.

COLD CATSUP.

$\frac{1}{2}$ peck ripe tomatoes, $\frac{1}{2}$ cup grated horseradish, 1 cup black and white mustard seeds mixed, 1 cup sugar, $\frac{1}{2}$ cup salt, 2 tablespoons black pepper, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon mace, 2 red pepper pods chopped, 1 onion chopped, 1 ounce celery seed, 1 qt. good vinegar; chop tomatoes fine and drain; then mix and bottle.

Mrs. I. G. Lacy.

TOMATO CATSUP.

$\frac{1}{2}$ bushel ripe tomatoes, 4 onions, 2 small red peppers; boil together until soft enough to put through a sieve; strain; add 12 tablespoons sugar, 4 tablespoons salt, 1 tablespoon mustard, 2

heaped tablespoons cinnamon, and 1 of cloves tied up together in a piece of thin cloth; cook all together until thick enough; then add 2 cups good cider vinegar; cook five minutes; seal while hot.

Mrs. J. Gleave.

CHILI SAUCE.

30 large tomatoes, 10 small onions, 1 green or red pepper, 3 tablespoons sugar, 3 tablespoons salt, 1 pt. vinegar; peel and slice tomatoes and cook till done; then add chopped onions, sugar, salt and pepper, and 1 teaspoon black pepper, and lastly vinegar; cook down quite thick and seal hot.

Mrs. Dwight Cowan.

CHILI SAUCE.

1½ bushel ripe tomatoes peeled, 6 large onions chopped, 4 red peppers chopped, ½ pt. fine salt, 4 teaspoons brown sugar; strain the tomatoes through a colander and add 1½ qts. vinegar and boil all together four or five hours until thick; bottle while hot.

Mrs. L. G. Lacy.

BRIGHT RED CHILI SAUCE.

18 ripe tomatoes, 6 large onions, 4 red peppers, 5 cups vinegar, 3 tablespoons salt, 10 tablespoons sugar, no spices; chop onions and peppers fine; boil tomatoes; put through a colander; mix all together; boil one hour.

Aresta Beatty.

CHILI SAUCE.

30 large ripe tomatoes, 7 onions, 3 green peppers, 14 tablespoons sugar, 2½ tablespoons salt, 2½ cups vinegar; peel and slice tomatoes; cook until done; add chopped onions and peppers, sugar, salt and vinegar; cook until thick; seal while hot.

Mrs. J. W. Crawford.

CHILI SAUCE.

6 large ripe tomatoes peeled and sliced, 1 large onion, 2 small peppers chopped fine, 2 cups vinegar, 1 tablespoon each brown sugar and salt; put all together; stew gently until thick enough; seal.

Mrs. James Roy.

CHILI SAUCE.

24 ripe tomatoes peeled, 4 green peppers chopped fine, 4 tablespoons salt, 8 tablespoons sugar, 8 cups vinegar, 8 large onions chopped, 1 tablespoon allspice, 2 tablespoons cinnamon; boil two hours.

Mrs. M. Hazeltine.

GRAPE CATSUP.

4 pounds grapes boiled in 1 qt. vinegar; rub through a sieve; add 2 pounds brown sugar, 1 tablespoon each of cloves, allspice, cinnamon and pepper, ½ tablespoon salt; boil until thick.

Aresta Beatty.

CURRENT CATSUP.

5 pounds currants, 3 pounds sugar, 1 pt. vinegar, a little salt, 1 teaspoon pepper, 3 dessertspoons cinnamon, 1 dessertspoon cloves, 1 dessertspoon allspice; mash and boil one hour.

Mrs. J. O. Parmlee.

CUCUMBER CATSUP.

3 dozen large cucumbers, peeled and grated, $\frac{1}{2}$ dozen onions chopped fine; add $\frac{1}{2}$ cup salt; put in colander and drain over night; then cover with vinegar; add $\frac{1}{2}$ ounce white mustard, white pepper to taste; seal cold, for meats and sandwiches. Mrs. E. N. Smith.

DUTCH MUSTARD.

1 tablespoon dry mustard, 1 tablespoon sugar, 1 tablespoon cornstarch, 1 teaspoon salt, yolk of 1 egg, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup milk; mix mustard, cornstarch, sugar and salt together; wet gradually with egg and milk; put in double boiler, when heated add vinegar; cook until thick and smooth, stirring constantly.

Mrs. W. J. Richards.

TOMATO MUSTARD.

1 peck ripe tomatoes, 4 onions, 2 red peppers, 1 tablespoon whole cloves, 1 tablespoon whole black pepper, 1 tablespoon ginger, 2 tablespoons salt; boil two hours; strain; then add 1 small cup brown sugar, $\frac{1}{2}$ cup mustard stirred into 1 pt. cider vinegar; boil two hours and bottle.

Mrs. Kopf.

MADE MUSTARD.

1 tablespoon mustard, 1 tablespoon sugar, 1 teaspoon salt, $\frac{3}{4}$ cup vinegar, 1 egg; let come to a boil stirring constantly.

Mrs. Dwight Cowan.

CONFECTIONERY

Miss Frances Allen

BUTTER SCOTCH NO. I.

1 cup brown sugar, $\frac{1}{2}$ cup water, 1 dessert spoon vinegar, piece of butter size of a walnut: boil about twenty minutes; flavor if desired.
Mrs. E. E. Allen.

BUTTER SCOTCH NO. II.

1 cup molasses (golden syrup is best,) $\frac{1}{2}$ cup sugar, butter size of hickorynut, 2 tablespoons vinegar put in when nearly done; add nuts to suit, $\frac{1}{3}$ cup or more.

CARAMEL CANDY.

3 cups sugar, $\frac{3}{4}$ cup milk, 1 cup chopped walnuts, 1 tablespoon butter, caramelize 1 cup sugar; then add milk; let all the sugar dissolve, and add the other 2 cups sugar, and butter; cook until it hardens in water; remove from the fire, and add nuts; pour on buttered pan and mark in squares.

CHOCOLATE CARAMELS NO. I.

2 cups granulated sugar, 2 tablespoons vinegar, 2 tablespoons butter, enough water to moisten the sugar; when nearly done, which can be told by testing in cold water; add 1 cup grated chocolate and 2 teaspoons Royce's vanilla; put into buttered pans, when half cold mark off with back of knife into squares. Mrs. W. J. Richards.

CHOCOLATE CARAMELS NO. II.

$2\frac{1}{2}$ tablespoons butter, 1 cup molasses, 2 cups brown sugar, $\frac{1}{2}$ cup milk, 3 squares chocolate, 1 teaspoon Royce's vanilla; put ingredients into kettle and boil until when tried in cold water, a firm ball may be formed in the fingers; add Royce's vanilla just after taking from fire; turn into a buttered pan; cool and mark in small squares.

Mildred J. Allen.

CHOCOLATE CARAMELS NO. III.

1 cup of molasses, 1 cup sugar, $\frac{1}{4}$ cup butter, 1 cup grated chocolate; boil until mixture drops hard in water.

Marie Schermerhorn.

CHOCOLATE CARAMELS NO. IV.

3 cups sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup milk, $\frac{3}{4}$ cake chocolate, $\frac{1}{4}$ cup butter; flavor with Royce's vanilla.

COCOANUT CARAMELS.

1 pt. milk, butter size of an egg, 1 fresh cocoanut grated fine, or an equal quantity of the dessicated cocoanut; 3 pounds granulated sugar, 2 teaspoons lemon juice (strained); boil slowly until stiff; then beat to a cream; pour into shallow pans; when partly cool mark off in squares.

Hattie Sherman.

COCOANUT BAR NO. 1.

4 cups sugar, 1 cup water, $\frac{1}{2}$ teaspoon cream of tartar, $\frac{1}{4}$ pound cocoanut; cook sugar and water and cream tartar until it makes a soft ball when dropped in cold water; remove from fire; beat until it thickens; then add cocoanut; turn into buttered pans; cool and cut into bars.

Ernestine Cowan, Mrs. J. W. Crawford.

COCOANUT BAR NO. 2.

4 cups granulated sugar, $\frac{3}{4}$ cup milk; boil three minutes; stir until it begins to thicken and add 1 grated cocoanut, or an equal quantity of the dessicated cocoanut; spread on buttered pans, and cut into bars.

CRACKER JACK.

1 qt. unshelled peanuts, 3 qts. popcorn, 2 cups molasses, 1 cup granulated sugar; boil sugar and molasses until it threads; add a pinch of soda before removing from stove; mix popcorn and peanuts; pour the candy over it.

CANDIED ORANGE PEEL.

Cut skins in strips; put on in cold water. When it boils up, turn off; cover in hot water and turn off twice, (three waters in all); put them in a thick white syrup; let them lie in that over night, in the morning take strips out and lay on plates to drain. Just before dry, sprinkle with granulated sugar.

Mrs. C. H. Smith.

CREAM CANDY (GENUINE).

2 cups sweet cream, 2 cups light brown sugar, small piece of butter, pinch of salt; place altogether in a sauce pan and boil gently without stirring about twenty minutes; cool and mark off into squares. The consistency of the candy should be when cold more that of wax than anything else, not in the least brittle nor sticky.

Mrs. Mark Jamieson.

CANDIED GRAPE FRUIT PEEL.

Cut; peel into strips; soak 48 hours in salt water, using 1 table-spoon salt to 1 qt. water; drain off salt water; put in granite kettle with clear, cold water and boil six to eight hours, changing water

four times during the boiling; add cold water while cooking. When tender, drain; take equal weight of sugar and fruit and to each pound of peel, 1 cup cold water; cook one hour or until syrup has nearly boiled away; take out carefully; drain; lay on platter over night; then roll in sifted powdered sugar. Mrs. Sara Mitchell.

FUDGE NO. I.

3 cups light brown sugar, $\frac{3}{4}$ cup cream or milk, butter the size of an egg, 1 tablespoon grated chocolate, 1 cup nuts chopped fine, $\frac{1}{2}$ cocoanut chopped fine, 1 teaspoon Royce's vanilla; put sugar, milk, butter and chocolate in pan and boil about ten minutes, or until it strings, stirring all the time; take from stove; add nuts and cocoanut, stir until thick; then pour on buttered platter.

Mrs. Davis, Tionesta, Pa.

FUDGE NO. II.

2 cups sugar, $\frac{1}{2}$ cup milk, 1 square chocolate, butter the size of a walnut; cook until it will form a soft ball in water, stirring all the time; pour into buttered pans, and when cool cut in squares.

Aresta Beatty.

FUDGE NO. III.

2 cups granulated sugar, 1 cup milk or $\frac{1}{2}$ cream and milk, $\frac{1}{4}$ cake of chocolate, butter size of a walnut; mix the ingredients and boil, stirring constantly until it forms a soft ball when tried in cold water. Before removing from fire add $\frac{1}{2}$ teaspoon Royce's vanilla; when done beat rapidly until creamy; add chopped nuts or cocoanut, if desired; pour on buttered plates and cut into squares.

Gertrude Greaves.

FUDGE NO. IV.

2 cups granulated sugar, 1 cup cream or milk, 1 tablespoon butter, 1 teaspoon Royce's vanilla, 2 squares chocolate, 1 cup nuts if desired; boil ingredients until mixture forms soft ball in cold water; then pour on marble slab and stir with a wooden spoon; then take up with flat knife and cut in pieces.

Frances Allen.

Georgia Christie, Butler, Pa.

FIG BISQUE.

1 cup light brown sugar, 1 cup granulated sugar, white of 1 egg, $\frac{1}{2}$ cup water, 1 cup chopped figs; boil sugar and water until it makes soft ball in water; then stir this syrup into beaten white of egg and beat until nearly thick; stir in figs quickly and dip out with teaspoon on waxed paper.

Lillian Brockway.

GLACE NUTS.

2 cups sugar, 1 cup boiling water, $\frac{1}{8}$ teaspoon cream of tartar; boil ingredients together until syrup begins to discolor (310 degrees Fahrenheit); remove from fire and place sauce-pan in cold water to instantly stop boiling; remove from cold into hot water while dipping; take nuts and dip separately; place on oiled papers.

Frances Allen.

HOPS.

2 cups white sugar, 1 cup cream or milk, 2 squares chocolate; boil until it forms soft ball when tried in cold water; place in pan of cold water and let stand till cold; then stir till creamy and pour into buttered pan.

M. S. Wood.

ITALIAN CREAM FUDGE.

2 cups light brown sugar, 1 cup granulated sugar, 1 cup milk, 1 kitchen spoon butter; cook until it forms soft ball in water; then remove from fire and beat until it becomes creamy; add $\frac{1}{2}$ cup nuts.

LEMON CANDY (CLEAR.)

Dissolve $1\frac{1}{2}$ pounds of loaf sugar in $\frac{1}{2}$ pt. water; add the white of 1 egg; when it is boiled sufficiently to snap in cold water; add 1 teacup strained lemon juice; boil quickly again until it snaps in cold water; pour on buttered plates and cut in even squares.

Bessie M. Crary.

MAPLE CARAMELS.

1 pound maple sugar, 1 cup rich cream. In the absence of cream 1 cup milk in which has been melted 1 tablespoon butter may be used; cook until it will stiffen if tried on a cold plate; pour in sheets and bar off, or in odd shaped patty-pans.

Bessie M. Crary.

MAPLE SUGAR CANDY.

1 pound soft maple sugar, $\frac{3}{4}$ cup thin cream, $\frac{1}{4}$ cup boiling water, $\frac{2}{3}$ cup walnuts or pecan meats; break sugar in pieces; put into sauce pan with cream and water; bring to boiling point; boil until soft ball is formed when tried in cold water; remove from fire; beat until creamy; add nuts; pour into buttered tins.

MISSISSIPPI PECAN CANDY.

2 cups pulverized sugar, $\frac{1}{2}$ cup cream, butter size of walnut, 1 tablespoon cocoa, small teaspoon Royce's vanilla, 1 cup pecan meats; mix sugar, cream, butter and cocoa in kettle; put over quick fire, stirring constantly. When it has boiled two or three minutes, try it in water; then remove at once from fire; flavor with Royce's vanilla; beat until creamy; stir in nuts and pour on buttered tins.

DIRECTIONS FOR PULLING CANDY.

Candy to be pulled must be cooked until it is brittle when cool, therefore, the pulling must begin with the first hardening of the edges of the candy in the buttered pans: work steadily, adding a little at a time as it cools sufficiently until it is all taken up. If the warmth of the hands is not sufficient work over a stove, as keeping the candy warm facilitates the process. Faithful work for $\frac{1}{2}$ hour, never less time, makes the candy light, smooth, brittle, yet with that melting quality so desirable. Mrs. Jane Orr.

MOLASSES CANDY.

1 cup best N. O. molasses, 1 cup white sugar, 1 tablespoon vinegar, 2 tablespoons butter, $\frac{1}{4}$ cup hot water. Elizabeth Clough.

PENCHE.

2 cups light brown sugar, 1 cup milk, piece of butter size of an egg, 1 teaspoon Royce's vanilla, 1 cup walnut meats; put ingredients into kettle; boil until when tried in cold water a very firm ball is formed; stir until creamy; add nuts and pour into buttered pan. When cool, cut in squares. Frances Allen.

PEANUT CANDY NO. I.

2 cups sugar, $1\frac{1}{2}$ cups water, $\frac{1}{2}$ cup molasses, a small bit of butter, 2 cups peanut meats added when boiled till done.

Mrs. J. W. Kitchen.

PEANUT CANDY NO. II.

To 1 large cup New Orleans molasses add $\frac{1}{2}$ cup brown sugar and a lump of butter; boil until it will harden in cold water; shell and chop, not very fine, 1 qt. freshly roasted peanuts. When the candy is done, stir in the nuts and mix thoroughly; pour into buttered plates; cut in small pieces or squares. Mrs. James Hand.

PEANUT CANDY NO. III.

3 cups brown sugar, $\frac{1}{2}$ cup water; boil until it strings from the spoon; add butter and nuts to taste. Hattie Sherman.

POPCORN BALLS.

2 cups molasses, 1 cup brown sugar, 1 tablespoon vinegar, piece of butter size of small egg; cook this mixture in large kettle; pop the corn (enough to make 4 qts. when popped,) salt it and sift it through the fingers, taking care to remove all hard kernels and loose salt; then stir into the kettle all the corn the candy will take up; heap on buttered plates and cut into blocks or mould into balls.

PRALINES.

1 $\frac{7}{8}$ cups powdered sugar, 1 cup maple syrup, $\frac{1}{2}$ cup cream, 2 cups hickory nuts or pecans; boil first 3 ingredients until, when tried in water, a soft ball is formed; remove from fire and beat until creamy; add nuts and drop from tip of spoon in small piles on buttered paper.

PUFFED RICE.

Boil together 1 cup granulated sugar, $\frac{1}{2}$ cup water, 1 teaspoon vinegar for five minutes; then add 2 tablespoons molasses, butter size of a walnut, $\frac{1}{2}$ teaspoon salt; boil until a few drops in cold water becomes hard and brittle; take from fire; stir in $\frac{1}{2}$ package Quaker puffed rice previously warmed and spread on dish to cool.

PEANUT BAR.

Melt 2 cups granulated sugar and pour over 1 cup nut meats. This makes a delicious brittle candy.

Frances M. Allen.

SEA FOAM.

1 cup light brown sugar, 1 cup granulated sugar, 1 cup water, white of 1 egg, Royce's vanilla, $\frac{1}{2}$ cup walnut meats; cook sugar and water until the syrup forms a waxy ball in cold water; remove from fire and let stand while beating white of egg with whisk. When light, pour syrup in slowly, beating until stiff enough to hold its shape; then add nuts and put quickly on buttered platter, using two spoons.

Hilda W. Jacobs.

SALTED ALMONDS.

Blanch almonds and dry on a towel; place in pie-tin and pour over them 1 or 2 teaspoons melted butter; salt well and place in oven until a golden brown.

Frances M. Allen.

TEXAS CHIPS.

3 large iron spoons of molasses, 2 large iron spoons of water, 1 large iron spoon of melted butter, 1 large iron spoon of sugar; boil until brittle if dropped in water; pour into buttered plates and as it cools pull from the edges, out from dish as thin as possible and snap off. This will make a large quantity.

Maria Schermerhorn.

VANILLA TAFFY.

1 pound of sugar, 1 tablespoon Royce's vanilla, 1 ounce gum arabic, 1 cup of cream; boil sugar and cream together; when half done add the dissolved gum-arabic; when done add the Royce's extract vanilla. This filled with nuts is very nice.

Maria Schermerhorn.

VINEGAR TAFFY.

1½ pound light brown sugar, ⅓ cup butter, ¾ cup vinegar, (if very strong dilute with water); boil very slowly until it makes soft ball in water; pour out into buttered platter and set to cool and pull when cool enough to handle.

Lillian Brockway.

WHITE TAFFY.

3 cups sugar, 1 cup water, 1 tablespoon vinegar; boil very slowly without stirring; try in cold water and when hard pour into greased dripping pan; cool and pull.

Mrs. C. H. Smith.

OLD-FASHIONED WHITE CANDY.

1 cup cold water, 2 cups granulated sugar, 1 teaspoon (leveled off) cream of tartar; flavor to taste; when brittle in cold water it is done; pull at least ½ hour.

Mrs. Jane Orr.

FRENCH CREAM OR UNCOOKED CANDIES**FRENCH CREAM NO. I.**

To the white of 1 egg beaten to a stiff froth, add 1 tablespoon of cold water and a small quantity of Royce's vanilla extract; sift carefully XXX confectioner's sugar; stir into mixture gradually keeping the mixture smooth, until you can no longer use the spoon; turn out then upon kneading board, dusted with sugar and knead, adding sugar all the time, until you have a paste smooth, firm and perfectly manageable.

Mrs. H. E. Brown.

FRENCH CREAM NO. II.

White of 1 egg, 1 tablespoon sweet milk, confectioner's sugar to stiffen; knead like bread; make in any shape desired.

Mrs. Hiram G. Eddy.

FRENCH CREAM NO. III.

To the white of 1 egg add 1 tablespoon water; stir in confectioner's sugar until able to knead; dust kneading board with sugar and proceed as directed in No. 1.

Mrs. C. P. Northrup.

ALMOND CREAMS.

Shell and blanch the almonds and roll each nut in a layer of the French cream candy.

CHOCOLATE CANDY.

Use French Cream mixture flavored with grated confectioner's chocolate; shape in cubes or bars.

CHOCOLATE CREAMS.

Use French Cream mixture; roll in pear shapes; let them stand on a marble slab or on waxed paper about twelve hours; then melt confectioner's chocolate over steam or boiling water. With a fork roll the creams in the melted chocolate and let them dry off.

CHOCOLATE PEPPERMINTS.

Use French Cream mixture flavored with the essence of peppermint (or wintergreen); mould into disks and cover with chocolate as directed above.

CREAM CHERRIES.

Make a small round ball of French Cream; cut a strip of citron the size of a cherry stem; put the ball of cream on one end; take a cherry glaze and cutting it in two put $\frac{1}{2}$ each side of the stem of the cream ball.

Lucy Bostwick.

COCOANUT CREAM.

Use French cream mixture; add freshly grated cocoanut and also melted chocolate if desired; then mould into cubes. This is also very nice when the cubes are placed on buttered tins leaving quite a space between them, and set in the oven for a few minutes.

DATE CREAMS.

Select perfect dates; with a sharp knife remove the seeds; shape the French cream into oblong pieces; fill the cavity with it.

ENGLISH WALNUT CREAMS.

Use a French cream mixture; have ready the unbroken half meats of English walnuts; roll candy in balls and stick a nut on both sides.

HICKORYNUT CREAM.

Add to a French Cream candy chopped hickorynut meats; shape in cubes or bars two inches long.

NEAPOLITAN CREAM.

Take 3 equal parts of French Cream mixture; make 1 orange as given below, another chocolate, the third cocoanut; pack one on top of the other, each layer to be $\frac{1}{4}$ of an inch thick; cut in cubes.

ORANGE CREAM.

Use a French Cream mixture; flavor with the strained juice and grated rind of 1 orange (squeeze the grated rind through cloth to procure a clear liquid; shape as desired.

WALNUT LOAF.

The white of 1 egg and an equal amount of water, well beaten; stiffen with confectioner's sugar, adding 1 teaspoon of Royce's vanilla and 1 large cup of walnuts chopped fine; mould into a loaf and dip in melted Baker's chocolate into which has been put 1 teaspoon of grated paraffine.

Mrs. S. W. Tait.

WHITE FONDANT.

2½ pounds sugar, 1½ cups hot water, ¼ teaspoon cream tartar; put ingredients into a smooth granite pan; place on range and heat gradually to boiling point; boil without stirring until when tried in cold water a soft ball may be formed that will just keep its shape; pour slowly on slightly oiled platter, or slab; let stand a few minutes to cool, but not long enough to become hard around the edges; work with wooden spoon till white and creamy; then it should be kneaded until smooth; put into bowl; cover with oiled paper that a crust may not form on top and let stand twenty-four hours. Always make on a clear day.

Frances Allen.

CREAMS.

Place part of the fondant in a double boiler and stir constantly until it melts; add Royce's peppermint, wintergreen, chocolate or any flavor desired, and drop by small teaspoons on marble slab or paraffine paper. This must be done rapidly as the fondant hardens rapidly.

L. C. R.

GLACED FRUITS.

White grapes, raisins, sections of orange, fancy cakes, berries and nuts may be glazed by dipping in the melted fondant.

Mrs. W. J. Richards.

TURKISH MINT PASTE.

Pour ½ cup cold water over 3 tablespoons granulated gelatine; let stand until water is absorbed; pour ½ cup cold water over 2 cups granulated sugar and when dissolved heat to boiling point; add the gelatine and cook twenty minutes after boiling begins; remove from fire; add 2 tablespoons lemon juice, 4 tablespoons mint syrup and green color paste to tint a delicate green; turn into unbuttered pan to stand over night; pull from pan to a paper spread with sifted confectioners sugar; cut and roll each piece in the sifted sugar.

Mrs. E. E. Allen.

MISCELLANEOUS

Miss Kate Winger

CLEANING FLUID.

2 ounces aqua ammonia, 1 ounce castile soap, $\frac{1}{8}$ ounce saltpetre, $\frac{1}{2}$ ounce ether, $\frac{1}{2}$ ounce glycerine, 1 qt. rain or filtered water. Excellent for men's and boys' clothing. Can be used on any woolen goods or any dark silk, (if diluted half and half with water,) for dust stains, or grease spots.

Mrs. M. W. Jamieson.

CLEANING FLUID.

1 pt. deoderized benzine, $\frac{1}{2}$ dram sulphuric ether, $\frac{1}{2}$ dram chloroform, $\frac{1}{2}$ dram oil of wintergreen, 1 dram alcohol.

Mrs. W. J. Richards.

CLEANING FLUID.

$\frac{1}{2}$ ounce glycerine, $\frac{1}{2}$ ounce alcohol, $\frac{1}{2}$ ounce sulphuric ether, 2 ounces ammonia, $\frac{1}{2}$ ounce powdered castile soap; add enough water to make 1 qt. of the mixture. For woolen goods and to be used with brush or sponge and rinsed with pure water.

Lora Alden

FOR MOTHS.

1 ounce alum, 1 ounce sulphurate of zinc 3 ounces salt; mix with 2 qts. water and let stand over night in a covered vessel. In the morning pour it carefully into another vessel so that all sediment may be left behind. Dilute this with 2 qts. water, and apply by sprinkling the edges of the carpet with a whisk broom.

Mrs. Friday.

TO REMOVE STAINS FROM LINEN.

BERRY STAINS.—Place garment over pan and slowly pour on boiling water until the stain disappears.

TEA, COFFEE AND CHOCOLATE STAINS.—If cold water fails to remove, dip in diluted javelle water, which like oxalic acid solution, should always be kept on hand. See recipes below.

PEACH, PEAR AND GRAPE STAINS require acid. Use Oxalic Acid Solution on stains, being careful to rinse well in water as soon as stain disappears, as the acid will eat linen if not well rinsed out.

MILDEW will disappear if persistently wet in buttermilk and laid in the sun, but it is easier to use chloride of lime. Put a little lime in cold water and stir until dissolved; then strain through cheese cloth and pour over stained spots; watch carefully and as soon as bleached out, rinse in 3 or 4 waters to remove every particle of lime.

INK STAINS should be soaked in fresh milk or washed in salt and water and then sponged with lemon juice. Vinegar will take ink out of carpets. Peroxide Hydrogen is used successfully in removing ink from colored goods.

IRON RUST.—Dissolve a teaspoon of salt in a tablespoon or more of lemon juice and apply to stain, then hang in the sun. Several applications may be necessary before the stain is entirely removed.

GRASS STAIN.—Either alcohol or molasses will remove grass stain. Lard is also used successfully.

MACHINE OIL OR VASELINE.—Rub with soap and cold water. Hot water sets the stain.

TAR.—Use kerosene oil, or rub lard well into the tar; then rub with soap and hot water.

STAINS OF LONG STANDING.—Wet in cold water; dip in javelle water for a minute or two; then rinse in several waters; dry in the sun. If this fails the oxalic solution given below is infallible.

PAINT STAINS that are dry and old may be removed from cotton or woolen goods with chloroform.

BLOOD STAINS may in most cases be removed by soaking in cold water with a little salt in it.

JAVELLE WATER.—Put 2 pounds of salsoda in a large granite pan or stone jar; pour 4 qts. boiling water over it and stir until well dissolved; add 1 pound chloride of lime and let stand a day or two, stirring occasionally; let settle; then drain off clear portion and strain into fruit jars.

TO WHITEN CLOTHES when washing, add a small teacup of javelle water to a boiler of water; pour over well rubbed clothes; let stand fifteen minutes, stirring occasionally that every part may be thoroughly scalded; rinse well and dry.

OXALIC SOLUTION.—Put $\frac{1}{2}$ ounce oxalic acid (crystalized) in a pt. bottle of water; when dissolved it is ready for use; plainly label the bottle as it is very poisonous. After an application of this, the fabric should be quickly and well rinsed.

HELPFUL HINTS.

TO SCALD MILK.—Put in double boiler, having water boiling; cover, and let stand on range until milk around edge has a bead-like appearance.

TO EXTRACT JUICE FROM ONION.—Cut a slice from root end of onion; draw back the skin and press onion on a coarse grater, working with a rotary motion.

TO CARAMELIZE SUGAR.—Put in a granite saucepan; place over range and stir constantly until melted and of the color of maple syrup. Care must be taken to prevent sugar from adhering to the sides of the pan or spoon.

TO PREVENT SALT FROM LUMPING.—Mix with corn starch, allowing 1 teaspoon cornstarch to 6 teaspoons salt.

TO WASH CARAFES—Use handful of shot or rice in strong solution of soda and shake well; or half fill with hot soapsuds, to which is added 1 teaspoon washing soda. Put in newspaper, torn in small pieces. Let stand $\frac{1}{2}$ hour, shaking occasionally. Empty, rinse with hot water, drain, wipe outside and let stand to dry inside.

TO CLEAN GRANITEWARE where mixtures have been burned on. Fill with cold water, add washing soda, pearline, or any soap powder; heat gradually to boiling point, then empty when dish may be easily washed.

TO KEEP A SINK DRAIN FREE FROM GREASE.—Pour down once a week at night: $\frac{1}{2}$ can Babbitt's potash dissolved in 1 quart water.

A small piece of window glass will be useful for holding the leaves apart on a cook book, and one can read the recipe and not soil the book by too much handling.

IF POTATOES HAVE BOILED DRY, setting the kettle immediately into cold water prevents a burned flavor. Boil a strong solution of soda in the burned kettle.

WHEN SINK DRAIN IS CHOKED pour into sink $\frac{3}{4}$ pound copperas, dissolved in 2 quarts boiling water. If this does not clear it, repeat before sending for plumber.

TIE STRANDS OF A NEW BROOM closely together; put into a pail of boiling water, and soak 2 hours. Dry thoroughly before using.

BOTTLE CONTAINING OXALIC ACID should be marked poison, and kept on a high shelf.

TO KEEP ICE CHEST in a good condition: wash thoroughly once a week with cold or lukewarm water in which washing soda has been dissolved. If anything is spilled in an ice chest, it should be wiped off at once.

TO CLEAN PIANO KEYS, rub over with alcohol.

FOR DISINFECTANT use Platt's Chloride. Chloride of lime is a valuable disinfectant, and cheaper than Platts' Chloride.

TO REMOVE RUST FROM STEEL, rub well with sweet oil and then with pulverized lime.

TO REMOVE PAINT FROM GLASS, dip a damp cloth in baking soda and rub it over the spots.

FOR A BRUISE apply hot water immediately and all discoloration will be removed.

FOR BURNS. Lime water and sweet oil in equal quantities is one of the best remedies for a burn.

TO CLEAN WILLOW FURNITURE use salt and water; apply with a nail brush. Scrub well and dry thoroughly.

TO BRIGHTEN BRASS scour with salt and vinegar.

FOR CLEANING BRASS OR COPPER, 4 oz. oxalic acid, 1 oz. powdered rotten stone, 1 paper Mount Eagle Tripoli, 1 qt. water.

TO EXTERMINATE ROACHES or waterbugs; sprinkle powdered borax and sugar in places where they are found.

TO KEEP JELLY in ordinary glasses; cover with melted paraffine.

FISH may be sealed much easier by first dipping them into boiling water for a minute.

SALT WILL CURDLE NEW MILK, hence, in preparing porridge, gravies, etc., salt should not be added until the dish is prepared.

TO BLANCH ALMONDS—Cover with boiling water and let stand two minutes; drain; put into cold water and rub off skins; dry between towels.

TO WHITEN CLOTHES add a teaspoon of powdered borax to last water in which clothes are rinsed. This is especially good to remove yellow that time gives to white garments that have been laid aside for two or three years.

BREAD JARS AND CAKE BOXES should be scalded twice a week in summer, sunning, if possible, to keep mold from gathering

WASH BOILERS WHEN RUSTY may be cleaned with sweet milk.

TO CLEAR HOT FAT throw in a few slices of raw potato.

IN PICKLING, alum helps to make the pickles crisp, while horseradish and nasturtium seeds prevent vinegar from becoming muddy.

To beat the whites of eggs quickly, put in a pinch of salt.

To brighten tin that has not been burned, scour with soda.

If those who make their own yeast would boil the hops in an old teapot much labor would be saved.

Pour boiling water over raisins and the stones can be removed easily.

JAMS AND JELLIES should be kept in a cool, dark, dry place.

Keep a slate in the kitchen once and you will never do without it, as many trips to the grocery will be saved.

TO WASH BLACK CALICO, scald in salt and water to set the color.

TO RESTORE FROZEN PLANTS, as soon as discovered pour cold water over them, wetting every leaf thoroughly. In a few minutes it will become crystalized with a thick coating of ice. In this state place them in the dark, carefully covered with a newspaper; the ice will slowly melt, leaving the plants in their original state.

TO MAKE FLAT IRONS SMOOTH rub them on fine salt. Keep a little beeswax in a cloth in the ironing blanket for the same purpose.

TO CLEAN POLISHED FURNITURE, dip a chamois skin in warm water and wipe carefully.

TO CLEAN OUT STOVE PIPE, place a piece of zinc on live coals in stove. The vapors produced carry off soot by chemical decomposition.

STAINS ON HANDS may be removed by rubbing with salt moistened with lemon juice. Then wash the hands in clear water.

Glaze the bottom crust of fruit pies with white of an egg and they will not be soggy.

Place anything cooked in fat upon blotting paper and it will not taste greasy.

Salt fish are soonest freshened in sour milk.

A dish of cold water placed in the oven will prevent a delicate cake from burning.

$\frac{1}{2}$ yd. of cheese cloth makes a good dish cloth, if folded and stitched.

A strip of muslin one inch wide, wet and placed to enclose the edge of a pie, will keep the juice from boiling out.

FOR CHAPPED HANDS. One tablespoon lemon juice, 1 tablespoon glycerine, 2 tablespoons alcohol and a few drops of perfume. Shake the bottle well and rub a little on the hands after washing, before drying.

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Weights and Measures

| | |
|---|----------|
| 4 cups flour | 1 pound |
| 2 cups butter (packed solidly) | 1 pound |
| 2 cups granulated sugar | 1 pound |
| 3½ cups confectioner's sugar | 1 pound |
| 2⅔ cups brown sugar | 1 pound |
| 2⅔ cups granulated corn meal | 1 pound |
| 2 cups finely chopped meat | 1 pound |
| 9 large eggs | 1 pound |
| 1 square Baker's chocolate | 1 ounce |
| 2 tablespoons butter | 1 ounce |
| ⅓ cup almonds blanched and chopped | 1 ounce |
| 4 level tablespoons flour | 1 ounce |
| 1 tablespoon (well heaped) granulated sugar or 2 of flour or powdered sugar | 1 ounce |
| Soft butter size of an egg | 2 ounces |
| 16 tablespoons | 1 cup |
| 2 cups | 1 pint |

PROPORTIONS.

- 3 heaping teaspoons Baking Powder to 1 quart of flour.
- 1 even teaspoon Baking Powder to 1 cup of flour.
- 1 tablespoon cornstarch to every half pint of liquid.
- 1 tablespoon sugar to every half pint of liquid.
- 1 teaspoon soda to 1 pint of sour milk.
- 1 teaspoon soda to ½ pint of molasses.
- 1 teaspoon vanilla to 1 quart milk for custards.
- 5 to 8 eggs to 1 quart of milk for custards.

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